BAYOU TERREBONNE, HOUMA, LA. DRAWN BY GLADYS BUTLER MORGAN

De Bonnes Choses à Manger

To Pat + Fred
with love
from
Arlette C. Waller.

To Joni

From

Aunt Pat

First you make a Roux (Gravy)

De Bonnes Choses a Manger

(Good Things to Eat)

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De Bonnes Choses à Manger

Foreword

A COOK BOOK and something more—art, romance, a perpetuation of the methods of cookery along Bayou Terrebonne. In the homes bordering this tranquil bayou, with its picturesque oyster luggers plying their trade from the warm Gulf to the busy factories, the tradition lingers of the long ago when wealth and bounty and joyous festivities with their delightful dishes prevailed. In the recipes of this book, many of which came through the kindness of friends to whom we here make acknowledgment, one glimpses the joyousness of the past when youth and romance met at the holiday feast. Then as the hand of time moves on, while the old-time Southern methods of cookery remain, the modern element intrudes, and with a long list of cookies, fancy salads, one sees a moving picture of life—the old-fashioned feasts of reunion give way to formal afternoon receptions and teas.

To preserve to posterity these valued and treasured recipes of the past and present is the purpose of this revised edition of De Bonnes Choses à Manger. And again we make acknowledgment to the generous public—friends whose contributions have made this book possible, and to the artists who have given so generously of their time and talent.

The effort put forth on this edition was through members of St. Matthew's Guild of Houma, Louisiana. To them, it is known by the simple title of "The Guild Cook Book". And it is because of this affection created for the first Guild Cook Book, which is now out of print, that a deeper affection extends to the three Guild members who conceived, planned and made the first Guild Cook Book a reality. Because of this deep appreciation, we dedicate this revised edition to:

MRS. J. BERWICK DUVAL,

and the late

MRS. GARDINER L. TUCKER,

and

MRS. WILEY E. THIBODAUX.

CREOLE DRIPPED COFFEE

In making dripped coffee it is essential to have a drip coffee pot and a dark roast coffee, ground rather fine.

Have fresh boiling water, scald pot and dripper. For every cup of coffee, allow two heaping tablespoons of grounds. Every two or three minutes pour 2 tablespoons of the boiling water over the grounds until the desired quantity is made.

RUSSIAN TEA
(Mrs. C. C. Krumbhaar)

6 lemons
6 oranges
1 quart (boiling) water
2 pounds sugar
1 pint strong tea
1 wine glass of wine

Remove juice from fruit. Over the rinds pour boiling water. Drain, add sugar, boil five minutes and cool. Add fruit juice, tea and wine. Serve in glasses of crushed ice, garnished with mint.

CAFE BRULOT
(Mrs. M. L. Shaffer)

12 ounces good bourbon whiskey
6 heaping teaspoons sugar
6 whole cloves
6 whole allspice
½ stick cinnamon, broken into pieces
peel from half lemon, cut into pieces
peel from a quarter of orange, cut into pieces
12 cherries, Maraschino
2 cups strong drip coffee

Place liquid, all but coffee, in brulot bowl or chafing dish. Set afire, stir several minutes. Add hot coffee and serve. (Serves 6).

CAFE BRULOT

Peel of 1 orange broken into 10 or 12 pieces.
4 Sticks of cinnamon, 4" long broken into bits
20 Cloves
3 Demi-tasse Coffee cups Cognac
14 Lumps of Loaf Sugar
10 Demi-tasse cups hot, strong, black coffee

Place first 5 ingredients into the Cafe Brulot Bowl. Fill 1 tablespoon with Cognac. Hold lighted match underneath spoon and ignite contents of bowl with burning Cognac. After burning for about 2 minutes, stirring constantly with the ladle, pour in slowly from Coffee Pot, 10 Demi-tasse cups hot, strong, black coffee and ladle at once from bowl to cups. (Serves 12).

EGG NOG (Cold)
(Mrs. C. C. Krumbhaar)

1 egg
1 tablespoon sugar
2 tablespoons whiskey
3 tablespoons whipping cream

Beat egg yolks, add sugar gradually, and beat well together. Add whiskey gradually, then add the whites, beaten stiff, and fold in cream, whipped.

To serve 50 people, allow:
4 doz. eggs
4 quarts cream
3 cups sugar (heaping)
2 quarts whiskey

EGG NOG (Hot)
(Mrs. J. C. Dupont)

1 quart milk
½ cup sugar
2 eggs
1 tablespoon whiskey

Separate eggs. Cream yolks and sugar until thoroughly mixed and creamy. Whip the whites stiff, mix the two, and add the milk that is at boiling point. Stir while pouring milk, then add whiskey to flavor and serve hot.

FRESH GRAPEFRUIT PUNCH
(Mrs. J. N. Blackburn)

1 quart grapefruit (juice and pulp)
1 cup orange juice and pulp
½ cup lemon juice
2 cups sugar
2 quarts water

Cut oranges in half, scoop out juice and pulp. Remove pulps from grapefruit in sections. Add lemon juice, cover with sugar, and set in ice box several hours. When ready to serve, place in punch bowl with a large piece of ice, add water, mix and serve in sherbet glasses.

CLARET PUNCH
(Mrs. William McCollam)

1 quart (cold) water
½ cup raisins
2 cups sugar
2 inches (stick) cinnamon
few shavings lemon rind
1⅓ cups orange juice
⅓ cup lemon juice
1 pint claret wine (or 1 pint home-made dewberry wine)

Put raisins in cold water, bring slowly to boiling point and boil 20 minutes. Strain, add sugar, cinnamon, lemon rind, and boil 5 minutes. Add fruit juice, cool, strain, pour in claret and dilute with ice water.

FRUIT PUNCH
(Mrs. J. N. Blackburn)

4 lemons (juice)
2 oranges (juice)
1 (small) can pineapple juice
1 quart grape juice
1¼ quarts water (or ¼ quart water and 1 quart charged water)
⅔ cup sugar

Boil sugar and ¼ quart of water to a syrup. Add other ingredients. Serve from punch bowl, in which has been placed a large lump of ice.

GRAPEFRUIT PUNCH
(Mrs. Carl Nadler)

1 can Monarch grapefruit
2 cans Monarch grapefruit juice
2 dozen lemons
2 cups sugar
1 cup water
4 bottles ginger ale

Squeeze lemons. Cover rinds with water and let come to a boil. Cool, and add to juice and fruit. Make a syrup of 1 cup water and 2 cups sugar. Add to fruit juices. Just before serving, add ice and ginger ale.

PUNCH
(Mrs. Douglas M. Kilpatrick through Mrs. D. W. Pipes, Jr.)

½ pint lemon juice
8 bottles of ginger ale
4 large slices of pineapple (cut fine)
1 cup of pineapple juice
1 cup of sugar
1 pint of liquor

Pour over ice and serve.

GINGERALE FRUIT PUNCH
(To serve 200)
(Mrs. William McCollam)

4 gallons tea (allow 1 teaspoon tea to each cup boiling water)
6 lbs. sugar made into a mediumly thick syrup
4 dozen lemons (juice only)
3½ pints orange juice (fresh or canned)
1 gallon unsweetened pineapple juice (canned)
2½ gallons orange ice
2 bottles Maraschino cherries (28 oz. each)
24 cans Canada Dry Gingerale (12 oz. each)
50 lbs. ice

Make tea, allowing to steep 5 minutes in covered container. Sweeten tea with syrup made of the sugar. Let cool; then add lemon juice, orange juice, pineapple juice and when ready to serve put lump of ice in punch bowl and pour above mixture over ice, then add cherries, orange ice and gingerale.

Serve in punch cups.

CIDER PUNCH
(Mrs. J. W. Sutton)

1 cup orange juice
2 cups cider
½ cup lemon juice
1 cup powdered sugar
1 pint sparkling white grape juice

Mix first four ingredients. Just before serving, add ice and sparkling grape juice.

This serves 5 people.

CURRANT GINGER PUNCH
(Mrs. J. W. Sutton)

2 cups currant jelly (melted)
1½ quarts boiling water
2 cups pineapple juice (unsweetened)
2 cups orange juice
½ cup lemon juice
2 pints golden ginger ale

Mix first five ingredients together. Just before serving, add ice and ginger ale.

This serves 10 people.

FRUIT FIZZ
(Mrs. Lee Junca)

1 egg
¾ cup sugar
2 lemons (juice)
2 oranges (juice)
1 pint ginger ale

Beat egg, add sugar and beat well. Put egg and sugar mixture with the fruit juices in a cocktail shaker and shake well. Add ginger ale and pour over crushed ice in glasses.

This serves four.

GINGER CREAM
(Mrs. J. W. Sutton)

½ pint cream
1 teaspoon vanilla
1 tablespoon powdered sugar
Ginger ale (dry)
Ice (crushed)

Mix cream, vanilla and powdered sugar. Put equal portions of mixture in three tall glasses with ginger ale. Stir and serve immediately.

This serves three.

GRAPE JUICE SHRUB
(Mrs. Lee Junca)

1 egg white
2 tablespoons sugar syrup
1 cup grape juice
2 cups charged water

Beat egg white until stiff. Beat in the syrup. Add grape juice gradually. Combine with charged water. Fill tall glasses ¼ full of crushed ice. Pour in beverage.

This serves four.

GRAPEFRUIT FLIP
(Mrs. Lee Junco)

1 egg
½ cup sugar
2 limes (juice)
2 cups grapefruit juice (unsweetened)

Beat egg well; beat in sugar gradually; add lime and grapefruit juices; fill tall glasses ⅓ full of crushed ice. Pour in mixture and garnish with a sprig of mint.

This serves four.

SHERRY FLIP
(Mrs. D. W. Pipes, Jr.)

1 glass sherry (sherry glass)
1 cup milk
2 teaspoons sugar
1 egg
1 ice-cube

Put all in shaker and shake well. Strain and top with a dash of nutmeg.

Good for the sick.

LIQUEUR OF MANDARINES
(Given to Miss Kate Minor by Mme. Cusacks, Barcelona, Spain)

6 or 7 mandarines (peelings only)
1 quart good alcohol

Infuse for one month the mandarine peelings in alcohol. Filter and sweeten as desired with simple syrup, made by boiling sugar and water together.

WILD CHERRY WINE
(Mrs. C. C. Krumbhaar)

1 gallon cherries (fresh)
1 gallon water
5 lbs. sugar
1 yeast cake

Mash cherries, but do not crush stones. Mix all ingredients; let stand ten days. Strain and bottle. Takes one month to clear.

RAMOS GIN FIZZ
(Mrs. D. W. Pipes, Jr.)

1 tablespoon powdered sugar
3 or 4 drops orange flower water
½ lime (juice)
½ lemon (juice)
1 egg white
2 tablespoons rich cream
1 oz. seltzer water
1 jigger gin (3 tablespoons)
½ glass crushed ice

Mix and shake vigorously. Strain.

This serves one.

DEWBERRY ACID
(Mrs. A. W. Connely)

1 gallon dewberries, water to cover
1 ounce pulverized citric acid
1 pound white sugar to every pint juice

Put berries in stone jar. Cover with water, then put in citric acid. Let it stand 24 hours. Drain off liquid without mashing berries. Measure liquid, and add sugar accordingly. Let dissolve, then strain through flannel bag. Boil to thick syrup. Bottle hot. Serve ice cold, diluted with water.

BLACKBERRY CORDIAL
(Mrs. T. S. Easton)

1 gallon juice
4 pounds sugar
1 ounce allspice
1 ounce cloves
1 pint whiskey

To ripe blackberries add enough water to keep from burning. Cook until soft, then strain through bag. Boil and skim juice. To every gallon of juice, add 4 pounds sugar and 1 ounce each of allspice and cloves (tied in muslin bag). Boil to a thick syrup. When cool, remove spices, and add 1 pint whiskey. Bottle and seal.

CHERRY BOUNCE
(Senator Allen J. Ellender)

¾ gallon wild cherries (fresh)
3 lbs. sugar

Wash and stem cherries and put in a one-gallon container. Fill with grain alcohol and leave for 14 days, shaking jar occasionally.

Strain off and to ½ gallon of juice add ½ gallon syrup made by putting 3 lbs. sugar in a half gallon measure and adding water to fill. Bring syrup to a good boil, cool and add to juice. Bottle and seal.

SHERRY COBBLER
(Mr. J. J. Shaffer)

2 heaping teaspoons sugar
¼ lemon (juice)
½ orange (juice)
3 oz. sherry
Nutmeg (grated)
Ice (crushed)

Dissolve sugar in lemon and orange juice; add sherry. Fill glass with finely crushed ice. Mix well. Decorate top with a slice of orange sprinkled with a little nutmeg.

This serves one.

AVOCADO COCKTAIL

(Mrs. Rufus McIlhenny, Avery Island, La.)

1 tablespoon tomato catsup
1 tablespoon chili sauce
4 tablespoons mayonnaise
1 cup cream (after being whipped)
Avocados

Peel avocados, remove seed and cut in cubes. Mix sauce, place avocados in cocktail glasses, pour sauce over cubes, and serve cold.

AVOCADO AND GRAPEFRUIT COCKTAIL

(Mrs. Rufus McIlhenny, Avery Island, La.)

1 large avocado, or 2 small ones
2 grapefruit
green cherries
lemon juice
powdered sugar

Cut avocado in half, remove seed, peel and cut the meat in cubes. Sprinkle with a little lemon juice. Remove pulp from grapefruit, cut in pieces and sweeten with powdered sugar. Mix the two fruits, chill, and serve in glasses garnished with a green cherry.

BROILED SARDINES ON TOAST

(Mrs. C. C. Krumbhaar)

toast (six pieces)
1 can sardines
1 lemon
1 tablespoon Worcester sauce
tabasco (few drops)

Remove skins from sardines. Mix oil from can with the lemon juice, Worcester sauce and tabasco. Put this in skillet and when hot add the prepared sardines. Let brown, then place three to a piece of toast and pour over the sauce remaining in the skillet. Serve hot.

CRAB COCKTAIL

(Mrs. John W. Sutton)

2 cups picked crab meat
1 tablespoon highly seasoned mayonnaise
juice of two limes
1 teaspoon chopped taragon leaves
coarsely ground black pepper
salt

Mix crab meat with just enough mayonnaise to permeate the whole. Add lime juice, salt to taste and a generous grinding of pepper, mix well, put in small glass cups sunk in crushed ice, and sprinkle a little fresh chopped tarragon leaves on each.

COLD SHRIMP WITH COCKTAILS

(Mrs. Charles E. Townsend, Piedmont, Cal)

Place cold boiled, peeled shrimp on platter with toothpick stuck in each. In center of platter place bowl for sauce into which shrimp may be dipped.

Sauce

Thin roquefort cheese with olive oil, season with lemon juice, Worcestershire sauce, tabasco.

FRESH SHRIMP COCKTAIL

(Mrs. Eugene Ellis through Mrs. D. W. Pipes, Jr.)

shrimp
celery (chopped)
1 cup mayonnaise
⅓ teaspoon anchovy paste
1 cup (or more) tomato catsup
1 tablespoon Tarragon vinegar
1 tablespoon Worcester sauce
salt and pepper to taste

Boil shrimp with plenty of salt and red pepper. Peel and cut into two or three pieces, according to size of shrimp. Add chopped celery, chill. Blend anchovy paste well with mayonnaise, add tomato catsup, vinegar, Worcester sauce, salt, pepper, and serve on shrimp.

LOBSTER COCKTAIL

(Mrs. John W. Sutton)

2 cups picked lobster meat
3 tablespoons mayonnaise
1 tablespoon Russian dressing
2 tablespoons fine brandy
1 teaspoon chives (chopped)
1 teaspoon parsley (chopped)
1 teaspoon chervil (chopped)
paprika, salt and pepper

Cut lobster into small pieces and let marinate in mayonnaise and Russian dressing for 20 minutes. Add other ingredients, pouring in the brandy just before serving. Mix well.

DEVILED HAM CANAPES

(Mrs. Charles E. Townsend, Piedmont, Cal.)

Season deviled ham with chili sauce and tabasco, spread thinly on toasted rounds or Ritz crackers. Place under flame and broil. Serve hot.

LOBSTER ENTREE

(Mrs. Reuben Tipton)

Place slice of rusk on shredded lettuce, with pieces of boiled or canned lobster on rusk and put a hard poached egg on lobster. Cover with mayonnaise to which has been added chopped olives, stuffed with pimentos, and tomato catsup, and seasoned to taste.

SHRIMP REMOULADE

(Mrs. Lee Shaffer)

1 pound shrimp
4 tablespoons olive oil
2 tablespoons vinegar (tarragon)
1 teaspoon salt
2 tablespoons creole mustard
2 tablespoons anchovy paste
½ teaspoon pakrika
4 stalks celery (chopped fine)
4 onions (small) (chopped fine)
parsley (4 sprigs)

Boil shrimp—season water with red pepper, salt, onions and bay leaves. When cooked, peel. Make a dressing of the oil, vinegar and salt; add remaining ingredients and mix well. Pour over shrimp and let stand 24 hours in refrigerator. Serve on shredded lettuce.

TUNA FISH COCKTAIL

(Mrs. Henry Jastremski through Mrs. L. H. Jastremski)

1 can (white) tuna
12 tablespoons celery (finely chopped)
4 tablespoons (finely chopped) pickle
1 tablespoon capers (cut up)
1 cup mayonnaise

Mix ingredients and put on tuna. Serve very cold with salted crackers.

CANTALOUPE COCKTAIL

(Mrs. J. J. Munson)

Cut cantaloupe balls from very cold melon, place in cocktail glasses and pour grape juice or grapefruit juice over them.

Serve at once.

CANTALOUPE AND WATERMELON COCKTAIL

(Mrs. J. J. Munson)

Cut cantaloupe and watermelon balls, place in glasses, and pour juice from cantaloupe over them. Serve at once.

TOMATO AND AVOCADO COCKTAIL

(Mrs. Andrew McCollam)

1 large avocado, or two small ones
2 large tomatoes
½ cup mayonnaise
2 tablespoons chili sauce
2 tablespoons chopped celery
1 teaspoon chopped onion
salt and cayenne to taste

Peel tomatoes and avocados, cutting meat into cubes. Place equal amount of each in cocktail glasses, pour over sauce made of remaining ingredients. Serves six.

TOMATO COCKTAIL

(Miss Edna McCollam)

4 large tomatoes
2 tablespoons tomato catsup
½ teaspoon salt
1 teaspoon Worcestershire sauce
1 tablespoon grated onion
dash of Tabasco sauce

Peel tomatoes, cut in halves, press out seeds, cut in cubes. Place cubes in glasses, mix sauce of remaining ingredients, pour sauce over them. Have all ingredients cold.

SARDINE ROLLS

(Mrs. Winston Henry Houston, Texas)

Boneless sardines
lemon juice
plain pastry
cayenne

Cut small boneless sardines into halves, wiped free of oil, and season with four or five drops lemon juice, and few grains of cayenne. Place pieces lengthwise on plain pastry, with a little more salt than used for pie, and rolled thin. Roll up like a jelly roll, pressing ends together; brush with slightly beaten white of egg and bake in hot oven, 450 degrees F., for 12 to 15 minutes, or until golden brown.

CRAB MEAT CANAPES

crab meat
lemon juice
creamed butter
mayonnaise
grated cheese

Slices of bread cut in circular or oblong pieces and toasted. Chop crab meat fine, season with salt, cayenne, few drops of lemon juice, and moisten with small amount of mayonnaise. Spread crab mixture on toasted bread slices, cover with creamed butter, sprinkle with grated cheese and brown in oven. **Serve hot.**

ANCHOVY CANAPES

Anchovy paste
hard boiled eggs
small slices of bread cut in circular pieces and toasted

Spread toasted bread slices with anchovy paste, cover with chopped yolks and whites of eggs, arranged alternately.

SARDINE CANAPES

Sardines
creamed butter
Worcestershire sauce
cayenne
stuffed olives

Bread cut in circular pieces and toasted. Bone sardines, rub to a paste with small amount of creamed butter, season with Worcestershire sauce and cayenne. Spread paste on bread and place a slice of stuffed olive in center of each.

CREAM CHEESE CANAPES

Cheese Ritz crackers
Philadelphia cream cheese
stuffed olives
onion juice
cream

Moisten cream cheese with a little cream, and onion juice to taste. Spread on small cheese crackers, with a slice of stuffed olive placed in center of each. Roquefort cheese may be added to this to give a different flavor.

ARTICHOKE ENTREE

(Mrs. Donald Derrickson)

Allow about 3 pieces of thinly sliced crisp toast cut in 2½ in. triangles to each person. Place toast around hot heart of artichoke, put hot hard poached egg on top of artichoke. Cover with hot Hollandaise sauce, and in center place anchovy. Broiled mushrooms may be put around toast if desired.

ONION CANAPES

(Mrs. Charles E. Townsend Piedmont, Calif.)

Thinly slice raw onions, marinate in French dressing an hour. Place on rounds of toasted bread, and cover with thin coating of Philadelphia cream cheese moistened to paste with cream, and flavored with horse radish.

RUSK AND TOMATO CANAPES

(Mrs. Hunter McDonald, Nashville, Tenn.)

½ *cup mayonnaise*
2 *tablespoons chili sauce or catsup*
2 *tablespoons chopped celery*
1 *teaspoon chopped onion, or juice*
one hard boiled egg (mashed)
lettuce and tomatoes (large tomatoes)
Holland rusk

Place slice of rusk on shredded lettuce, cover with thick slice of large tomato. Make dressing of mayonnaise, chili sauce, celery and onion juice, pouring over each tomato. Sprinkle with hard boiled egg. This amount of dressing makes canapes for four.

FRESH SHRIMP CANAPE ON TOMATOES

(Mrs. Rufus McIlhenny, Avery Island, La.)

1 *pound shrimp*
2 *large ripe tomatoes*
lettuce
⅔ *cup tomato catsup*
1 *tablespoon Worcestershire sauce*
1 *tablespoon grated horse radish*
1 *lemon (juice)*
½ *lemon (sliced)*
1 *tablespoon salt*

Cover raw shrimp with water, add one tablespoon salt and ½ lemon sliced. Let come to boil, cook slowly until done, cool and peel. Then peel and slice tomatoes. Place crisp leaves of lettuce on plate, lay a slice of tomato on top. Salt slightly, cover with layer of shrimp, so placed as to form hollow in center. Make sauce of remaining ingredients, filling hollow with sauce. Put in cold place until ready to serve, then cover with remaining sauce.

APPETIZERS

(Mrs. Henry Mentz, Hammond, La.)

24 *slices thin dried beef*
2 *cakes Philadelphia cream cheese*
2 *tablespoons Worchestershire Sauce*
1 *onion (grated)*
Mayonnaise
Tobasco (dash)

Mix cream cheese and seasonings with enough mayonnaise to make a smooth paste. Spread on slices of beef, roll and put in refrigerator until ready to serve. These rolls may be sliced crosswise to make pin wheels.

PATE de FOIS GRAS

(Mrs. Lawrence Levert)

½ *pound calf liver*
1 *pound pork filet*
1 *pound fat (like leaf lard)*
½ *ounce can truffles*
1 *teaspoon salt*
1 *teaspoon black pepper*
worcestershire sauce
tabasco
onion

Grind liver, pork and fat. Cook half done and pour through colander, saving fat and juice. Grind meat again very fine. Return to fat, season with salt and pepper, and cook until well done, adding truffles sliced very thin a little while before removing from fire. Stir constantly while cooking. Pour into sterile jars, seal and store in cool place, when ready to serve, take off lard which has come to the top, season with grated onion, worcestershire sauce, tobasco and a little lemon juice (if desired). Spread on small cracker or toast. Serve as hors d'oeuvres.

CHEESE SNACKS

(Mrs. Hugh Bazet)

½ *cup butter or margarine*
½ *cup American cheese, grated (preferably Kraft's)*
1 *cup flour*
red pepper to taste

Mix and set in ice-box to chill. Roll into small balls, press thumb on them, and bake in moderate oven until brown (7 to 10 minutes).

Serve with cocktail or soup.

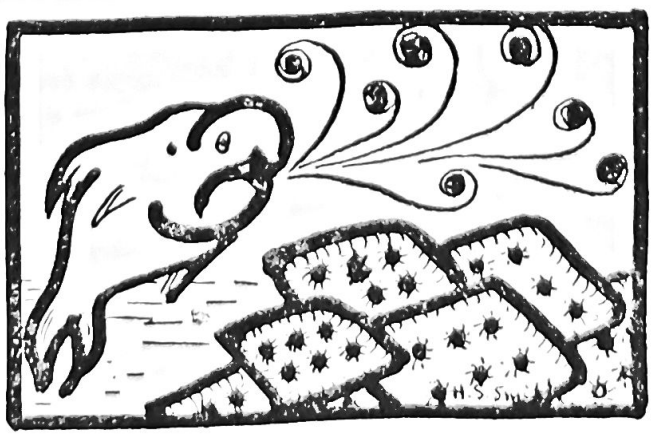
PICKLED MUSHROOMS FOR HORS D'OEUVRES

(Mrs. R. C. Toups)

1 *can mushrooms (large button size)*
1 *lemon juice*
¾ *cup vinegar*
⅓ *cup olive oil*
1 *clove garlic (crushed)*
½ *teaspoon black pepper (coarsely ground)*
½ *teaspoon salt*
1 *tablespoon minced celery*
1 *sprig parsley*
1 *small bay leaf*
pinch of thyme

Simmer for about 3 minutes, the mushrooms and lemon juice in slightly salted water. Drain and rinse in cold water. Place in a bowl and pour over them hot boiling sauce made by simmering remaining ingredients for 5 minutes.

When cold place in refrigerator for several hours. When ready to serve sprinkle with chopped fennel or chervil and place on tooth picks.



ARTICHOKE SOUP
(Mrs. Rufus McIlhenny, Avery Island, La.)

- 2 *dozen ground artichokes*
- 1 *quart of milk*
- ½ *cup of butter*
- ½ *tablespoon of flour*
- 1 *teaspoon minced parsley*
- ½ *teaspoon grated onion*
- 1 *teaspoon salt*
- 1 *pod pepper*
- 2 *quarts of stock*

Boil artichokes in stock with onions, salt and pepper; press artichokes through a sieve and put back in stock. Add milk and flour and let cook fifteen minutes. Just before serving stir in butter, parsley and cream (if you wish) or serve with whipped cream on top.

BOUILLON
(Theresa Atmore through Mrs. D. W. Pipes, Jr.)

- 2 *pounds veal knuckle*
- 2 *pounds beef round (top round)*
- 4 *quarts water (cold)*
- 2 *carrots*
- 1 *onion (large)*
- 1 *stalk celery*
- 3 *bay leaves*
- 5 *sprigs thyme*
- *salt and pepper to taste*
- *kitchen bouquet (or caramel coloring)*

Put meat, carrots, onion, and celery in pot with water and let boil briskly at first. When scum rises skim thoroughly then put on very low fire and simmer for 4 hours. Add bay leaves and thyme and cook one hour longer.

Strain through cloth thick enough to allow only the liquid to go through (cheese cloth is not thick enough.) Let get cold, skim all grease off, reheat, season and add Kitchen Bouquet or caramel coloring until desired color is produced. Serve with a thin slice of lemon in cup if liked.

SPLIT PEA SOUP
(Mrs. Andrew McCollam)

- 1 *cup of split peas, green*
- 3 *cups of water*
- 1 *tablespoon flour*
- 1 *tablespoon butter*
- 1 *slice of onion*
- 1 *stalk of celery*
- 1 *can Campbell's Beef Bouillon*

Cook peas and water slowly for about one hour, with celery and onion. Strain, and add paste made of butter and flour. Then add can of Campbell's Bouillion and heat but do not boil. Serve hot.

MUSHROOM OYSTER SOUP
(Mrs. Elliott Jones)

- 2 *dozen oysters*
- 1 *can mushrom soup (Campbell's)*
- 2 *cups milk*
- 1 *tablespoon butter*
- 1 *shallot (or small onion)*
- *parsley (few sprigs)*
- *salt*
- *cayenne*
- *paprika*

Chop shallot (including green top) and parsley very fine. Put in pan with butter and cook a few minutes. Add oysters and let simmer until oysters curl on edges. Add oyster liquor to mushroom soup and boil well. Heat milk, mix all together and season to taste. Serve very hot with oysterettes.

ONION SOUP, AU GRATIN
(Mrs. John W. Sutton)

- 3 *pounds onions, sliced*
- 2 *ounces butter*
- 1 *quart rich beef broth*
- *toasted slices of French rolls or croutons of white bread*
- *Parmesan cheese*
- *salt to taste*

Smother onions in butter without browning, cover with broth and let simmer gently for about 15 minutes. Pour into individual or one large earthenware pot, place croutons on top, heap cheese on same and bake in oven until latter is nicely browned. Serve with additional Parmesan on side. Serves four.

TOMATO BOUILLON
(Miss Edna McCollam)

- 1 *can of beef bouillon*
- 2 *cups tomato juice*
- 2 *slices of onion*
- 1 *bay leaf*
- 3 *cloves*
- ½ *teaspoon celery salt*
- 2 *hard cooked eggs*
- *salt and pepper*
- *sliced lemon*

Place all ingredients except eggs, in a sauce pan. Simmer gently 30 minutes and strain through cheese cloth.

Serve hot with sliced hard cooked egg and slices of lemon on top. This also makes a good jellied soup.

TOMATO BISQUE

(Mrs. J. Berwick Duval)

8 cups tomato juice
½ teaspoon soda (scant)
1 can Pet Cream (large size)
2 tablespoons butter
1 onion (medium) chopped
1 stalk celery
salt and cayenne to taste
whipped cream
paprika

Put tomato juice, soda and celery in a sauce pan and cook 10 mnutes. In another sauce pan melt butter, add onion and cook until onion is transparent but not brown. Add cream and cook 5 minutes. When ready to serve pour milk mixture into tomato juice, season to taste and strain. Add a teaspoon of whipped cream to each plate with a dash of paprika on cream. Serve with toasted crackers.

SOUP MERGERS

(Mrs. C. W. Faris)

Take cans of condensed soups and mix as directed.

St. Patrick Soup
Cream of Spinach Soup
plus
Cream of Mushroom Soup

Split Pea Soup
Green Peas
plus
Bouillon

Indian Chowder
Corn Chowder
plus
Onion Soup

Traymore Soup
Cream of Tomato Soup
plus
Cream of Celery Soup

BEAN SOUP

(Mrs. W. E. Thibodaux)

1½ pounds brisket
2 cups white beans
1 cup tomatoes
1 slice ham (or salt meat)
1 onion sliced
1 green pepper (cut fine)
1 (large) stalk celery (cut fine)
2½ quarts water
salt and pepper to taste

Put all on to boil early. When cooked remove brisket and pass soup through a strainer, mashing beans. Add lump of butter and serve hot with crackers.

BEAN (OR DRIED PEA) SOUP

(Mrs. C. C. Krumbhaar)

1 pint beans (or dried peas)
2 quarts water (cold)
½ pound bacon (or salt meat)
bay leaves
1 sprig parsley (small)
1 onion (stuck with 4 cloves)
salt and pepper to taste
2 eggs
1 lemon (juice)
1 lemon (sliced)

Soak peas or beans over night. Drain off water, put in soup pot with 7 quarts water, bacon (or salt meat), onion, salt and pepper. Let boil 3 hours, strain through wire sieve, mashing beans through. Add eggs (hard cooked and chopped), juice of lemon and sliced lemon, and chopped parsley.

CRAB SOUP

(Mrs. J. N. Blackburn)

½ dozen crabs (parboiled and picked clean from shells; take all white shells and boil in two quarts of water ten minutes and strain. Save water).
1 kitchen spoon lard
1 (heaping) kitchen spoon flour
1 (large) onion (chopped fine)
4 cloves garlic (chopped fine)
½ cup tomatoes
dash of thyme
salt to taste
black and red pepper to taste
2 (well beaten) egg yolks
1 teaspoon butter

Fry flour in hot lard until a golden brown, add onion, garlic and tomatoes and fry well. Then add water in which shells have been boiled, seasoning, and crab meat, and let simmer about one hour. Should water boil away too much, add enough water to make about two quarts in all. Just before serving, add well beaten yolks (stirring quickly to keep from curdling) and butter.

CRAB SOUP

(Mrs. C. P. Smith)

8 (or 12) boiled (or scalded crabs or 1 pint crabmeat)
1 (heaping) tablespoon lard
2 (heaping) tablespoons flour
1 (large) onion (finely chopped)
1 quart (boiling) water
1 (small) piece (diced) lemon
¼ teaspoon allspice
¼ teaspoon cloves
2 (or 3) mashed, hard-cooked eggs
1 teaspoon (chopped) onion tops
1 teaspoon (chopped) parsley
buttered bread crumbs
salt and pepper to taste

Clean and pick out crabmeat. Make a light brown roux with lard and flour. Add onion and stir until onion appears wilted. Add crabmeat and boiling water, then diced lemon, allspice, cloves and mashed eggs. Let boil 10 or 15 minutes, then add salt and pepper to taste. Put in onion tops and parsley last. Serve with buttered bread crumbs. This should serve about eight people.

CRAB-OKRA GUMBO

(Mrs. C. P. Smith)

8 (or 12) boiled (or scalded) crabs
1 (large) onion (finely chopped)
2 (large) tablespoons lard
1 pound okra (wiped and cut into thin slices)
1 can tomato paste
1 quart (boiling) water
salt and pepper to taste

Clean crabs and break in two. Use large claws. Frv the onion in the lard until it softens. Put in okra to smother with onion. Add tomato paste after okra has cooked down and ceases to rope. Okra must be stirred constantly to prevent burning. Then add pieces of crab and water. Season with salt and pepper to taste. Boil for 30 minutes after all ingredients have been put in. Serve with a tablespoon of rice (cooked) to each plate.

Shrimp-Okra Gumbo is made by substituting shrimp for crabs and following same method.

CRAB CHOWDER

(Mrs. William Wright)

2 dozen crabs
1 cooking spoon fat
1 cooking spoon flour
1 (small) can tomatoes
2 soda crackers
salt, red and black pepper
few cloves garlic
1 (large) onion

Melt fat, add flour. When slightly brown, add finely chopped onions. Cook until brown and add tomatoes and garlic. When well cooked, roll out crackers fine and add to above mixture. Now add all the crab meat picked from one dozen crabs and from all the claws. Season according to taste with salt, pepper and parsley. Add water and cook to desired thickness. To this add the remainder of the crabs broken in halves. Boil thoroughly. Serve with crackers, and place two halves of crabs in each plate. This serves six plates of soup or more should you not want it thick.

CRAB GUMBO

(Mrs. J. C. Dupont)

12 crabs
2 tablespoons fat
2 tablespoons flour
2 (large) onions (cut fine)
2 tablespoons onion tops (cut fine)
2 sprigs parsley (cut fine)
4 quarts water
1 tablespoon filé
salt and pepper to taste

Scald crabs after washing them, then cool and pick, crack claws and leave most crabs in halves.

Make roux with flour and onions, being careful not to burn, then add crabs and water and let cook one hour, add parsley, onion tops and seasoning the last quarter hour. Just before removing from the fire add fllé.

Shrimp Gumbo, either dried shrimp or fresh, is made on the same principle. If dried shrimp are used they must be soaked in warm water one hour before using.

CORN SOUP

(Mrs. John Gazzo)

12 ears green corn (young)
½ cup (diced) salt meat
1 (large) onion (chopped fine)
1 can tomatoes(No. 1 can)
1 tablespoon fat

Slice corn fine from the cob. Dice salt meat and brown in fat. Then remove the meat and brown one large onion, chopped fine. Add tomatoes and meat and cook well. Add corn and a few butterbeans if you have them, and water enough to make the desired quantity. Season and let boil about 10 minutes.

CORN SOUP WITH SHRIMP

(Mrs. Carl Nadler)

1 tablespoon lard (or bacon fat)
1 tablespoon flour
2 onions (chopped fine)
2 quarts shrimp
4 ears corn
2 tomatoes
1½ quarts water

Brown flour and onions in bacon fat. Add shrimp, corn cut from the cob, and tomatoes. Add water and cook 1½ hours.

CHICKEN GUMBO

(Mrs. O. J. Theriot)

1 chicken
1 cup (chopped) onions
1 cup ham (or sausage)
2 tablespoons (chopped) parsley
1 small bay leaf
water
salt and pepper to taste
filé
2 tablespoons fat
2 tablespoons flour

Fry chicken, sausage, or ham in fat. Remove when brown, and to the grease left in pot, add 2 tablespoons flour. When this is well browned, add onions and brown well. Then put chicken back and enough boiling water for amount of gumbo wanted. Let cook slowly until chicken is thoroughly done. Add seasoning.

Should oysters be desired, 50 oysters and a quart of liquor may be added after chicken is done and cook until oysters curl at edges.

Just before serving sprinkle in filé (tablespoon for ordinary gumbo). Do not let boil after adding filé.

CHICKEN OKRA GUMBO

(Mrs. J. C. Dupont)

1 (frying size) chicken (about 3 pounds)
1 pound okra (sliced)
2 (large) onions (sliced)
2 tablespoons fat
2 quarts water
salt and pepper to taste

Cut chicken in pieces and fry (without flour) a pretty brown, remove from the frying pan, then put in okra and onions, stirring often to prevent burning, and cook until okra ceases to rope. Add chicken and water and let cook until chicken is tender. Serve with rice.

POTATO AND CELERY SOUP

(Mrs. Bessie Bocage Freeman)

1½ quarts water
6 (medium size) potatoes
1 (small) bunch celery (cut fine)
1 pint milk

Boil potatoes and celery in 1½ quarts water until well done. Mash through a coarse colander with whatever liquid is left. Add 1 pint hot milk just before serving or (1½ pints, if preferred thinner). Season with salt, pepper, parsley and butter, and bring to a boil.

ENGLISH SOUP

(Mrs. C. C. Krumbhaar)

4 pounds meat and bone
4 quarts (cold) water

Boil two hours, then add:

1 can tomatoes
2 onions (sliced)
1 Irish potato
1 sweet potato
2 carrots
1 sprig parsley
4 pieces celery
2 bay leaves
10 black peppers (whole)
½ teaspoon salt
dash cayenne pepper

Boil 1 hour longer. Remove vegetables and add to soup one tablespoon butter rubbed with one tablespoon flour, 2 eggs (cooked hard and chopped), 2 lemons (sliced) and 1 cup wine. Cut meat in small pieces, return to soup and serve hot.

VEGETABLE SOUP
(Mrs. O. C. Sundbery)

1 carrot
1 onion
1 Irish potato
1 turnip
½ cup peas
½ cup (grated) cabbage
1 cup (grated) celery
½ cup string beans
6 tablespoons vermicelli
3 pound brisket and bone
3 quarts water (cold)
salt

Wash brisket. Add 3 quarts of water. Boil. Add salt, skim foam which forms on top, add chopped, or grated, vegetables. Cook slowly for three hours. Season to taste. About 15 minutes before removing from fire, add vermicelli.

CRAWFISH BISQUE
(Mrs. T. E. Wright)

4 gallons crawfish
2 onions (chopped)
½ pod garlic (chopped)
1 kitchen spoon fat
1 egg
onion tops to taste, parsley to taste
cinnamon to taste, allspice to taste
stale bread crumbs (½ as much as crawfish meat)
salt and cayenne to taste

Soak crawfish in a strong solution of salt water for 1 hour. Then scald and clean, keeping the fat separate from meat. Grind meat and put bread to soak in a little water.

Brown onions in fat, add meat and bread, squeezed dry. Season with onion tops, parsley. cinnamon, allspice, salt and pepper. Add garlic and cook slowly. When well cooked add beaten egg.

Clean heads and stuff with above dressing. Roll each head in flour and fry slightly. Remove heads and in same skillet make a roux, using fat from crawfish. Add more onion tops and parsley and left-over dressing after stuffing heads.

Add hot water to desired thickness, put the heads in and cook slowly.

Serve with toasted bread or crackers.

TURTLE SOUP
(Mrs. Chas. Cenac)

1½ pounds turtle meat
1 tablespoon flour
1 tablespoon lard
1 onion
1 can Delmonte sauce (tomato)
stock (water in which turtle was boiled)
2 eggs
3 tablespoons olive oil
1 teaspoon (ground) cloves
1 teaspoon (ground) cinnamon
½ teaspoon nutmeg
1 glass wine
½ lemon (sliced)
3 cloves garlic

Clean and cut up turtle in small pieces. Boil in salt water until very tender. Cut in smaller pieces when removing bones. Brown flour in lard, chop onion very fine and add to roux. Put in tomato sauce, let cook until lard rises to surface. Hard cook two eggs, mash yolks in cup, with olive oil, add cloves, cinnamon and nutmeg. Rub till smooth and pour into tomato gravy. Pour all this into a separate pot containing meat and stock. Let boil 40 minutes. Pour in glass of wine, lemon, garlic, chopped very fine, and let boil 20 minutes more. Put in cooked whites of eggs sliced thin. Season to taste.

Mock Turtle Soup made exactly same as turtle soup except that you use beef meat instead of turtle.

OYSTER SOUP
(Mrs. P. L. Higgins)

25 oysters (with liquor)
1 tablespoon butter
1 tablespoon lard
2 tablespoons flour
1 (small) onion
3 green onions
1 clove garlic
1 sprig thyme
1 bay leaf
1 pint water
1 teaspoon Worcestershire Sauce
1 tablespoon tomato catsup
pinch of cayenne
salt to taste

Make a brown roux with the butter, lard, flour and onions, then add garlic, thyme, bay leaf and cayenne; fry together for a few minutes on slow fire. Add to this the liquor from the oysters, the pint of water, Worcestershire sauce, and catsup. Allow to simmer on a very slow fire for 30 minutes. Add oysters and cook long enough to heat through, adding salt to taste and chopped parsley. Serve with toast or crackers.

TURTLE SOUP

(Miss Noemi Mason)

1 turtle (medium size)
6 tablespoons lard
1 (large) onion
3 stalks celery (cut in small pieces)
1 large bay leaf
1 sprig thyme
1 green pepper (cut in small pieces)
4 tablespoons tomato paste
3 tablespoons flour
1 quart hot water
salt and pepper to taste
½ cup wine
1 (or 2) hard-cooked eggs (sliced)
lemon (sliced)

Cut turtle meat in small pieces, fry in hot lard until brown (but not burned). Add onion, celery, bay leaf, thyme, green pepper, tomato, salt and pepper and flour, stirring all the time until the ingredients are well mixed. Pour in hot water and let simmer from 1 to 1½ hours. Remove from fire and add wine. Serve with slices of egg and lemon in each serving.

If turtle has eggs boil them in soup as they add to flavor. Some people like these eggs and they can be served in soup if desired.

MOCK TURTLE SOUP

(Mrs. Andrew McCollam)

1 soup bone
1 gallon water
½ can tomato paste
2 stalks celery
1 (large) onion
2 cloves garlic
1 tablespoon (chopped) parsley
2 bay leaves
1 dozen (whole) cloves
1 lemon (sliced)
2 (hard-cooked) eggs
1 teaspoon allspice
2 tablespoons lard
2 tablespoons flour

Cover soup bone with the gallon of cold water and boil slowly for stock. Make a brown roux with 2 tablespoons lard and 2 of flour. Chop onion, celery and garlic fine and add to roux. Add paste. Pour in soup stock which should have boiled down to ½ gallon. Add meat from the bone, chopped. Let boil about ½ hour, then add spice and let cook ½ hour longer. When ready to serve, pour into soup tureen and add sliced lemon, egg and chopped parsley.

TURKEY BONE GUMBO

(Mrs. J. C. Dupont)

¼ pound sausage
2 (large) onions (sliced)
2 tablespoons flour
2 tablespoons fat
1 quart oysters
1 cup onion tops (cut fine)
1 sprig parsley (chopped fine)
1 tablespoon filé
turkey bone, water to cover
salt and pepper to taste

Boil turkey until meat falls off bones. Brown flour and onions, then mix with broth and cook fully one hour or over; then add oysters and oyster liquor (home-made sausage or any well made sausage will add to flavor). Don't let oysters cook longer than 25 minutes and at the last, when ready to serve, filé is added. Serve with rice.

OYSTER STEW

(Mrs. C. P. Smith)

1 (heaping) tablespoon butter
2 (heaping) tablespoon flour
2 (or 3) dozen oysters with juice
1 quart (boiling) water
1 teaspoon (finely chopped) onion tops
1 teaspoon (finely chopped) parsley
1 (small) can Pet Cream
½ cup bread crumbs (toasted)

Make a light brown roux of butter and flour. Add oysters and juice with the boiling water. Season with salt and pepper to taste. Add parsley and onion tops. Let come to a boil and set off fire. Stir in slowly the can of Pet cream. Fry about ½ cup toasted bread crumbs in a little butter. Put about 1 tablespoon of these fried crumbs in each soup plate and pour soup over. This should serve eight people.

OYSTER GUMBO FILE

(Mrs. T. I. St. Martin)

1 tablespoon butter (or shortening)
½ cup (finely chopped) raw ham (salt pork)
2 tablespoons flour
1 (small) onion
8 cups water
1 can Louisiana oysters (or 2 dozen raw)
1 bay leaf
parsley and pepper to taste
1 teaspoon filé

Brown flour in shortening, add chopped onions and brown. Add ham and cook a few minutes. Then add water, bay leaf and pepper, and let boil about 10 minutes. Add oysters, using water in can, and parsley. Cook another 10 minutes. Remove from fire and add filé immediately, while boiling hot. Do not cook after filé has been added to gumbo. Serve with boiled rice.

FISH COURTBOUILLON

(Mr. Ernest Dupont)

To serve 12 people (Each 2 pieces of fish).

6 pounds Red fish, net weight, (no bones or skin), cut in pieces about 4 ounces each. Must be very fresh.
2 cups flour
½ cup pure olive oil
4 pounds onions
1 bunch celery
2 heads garlic
2 sweet peppers
1 bunch parsley
1 bunch onion tops
1 can imported tomato paste (6 ounce can)
1 can Del Monte tomato sauce
1 tablespoon Worcester sauce
¼ pound butter
1 lemon (four large slices)
2 (or 3) cups claret wine
salt and red pepper to taste
hot water
5 (or 6) leaves of bay leaf

Make flour and olive oil roux and after well brown add ¼ pound butter to roux. Do not burn. Stir continually. Grind onions, celery, sweet peppers and garlic together and add all of this to roux after well brown. Must stir continually so as not to burn.

Add tomato paste and tomato sauce to all of this, and keep from burning, cook until well brown but do not burn. Add about 3 quarts of hot water. You can now add the following all at the same time: Chopped parsley, cut-up onion tops, lemon, bay leaf, claret wine and about a spoon of thyme if you have it. Let this cook slowly about 30 minutes.

Add fish and it will be ready to serve in about 20 minutes.

Cut large slices of fresh French bread and do not be afraid to dunk. If you have a bottle of French imported white wine serve chilled but do not put any ice in glass.

SHRIMP POLENTA

(Mrs. John Harris through Mrs. Lee Junca)

2 pounds shrimp
2 strips bacon
1 cup corn meal
6 cups boiling water
1 cup whole tomatoes (canned or fresh)
1 onion (chopped)
2 teaspoons salt
1 small bell pepper (minced)
⅛ teaspoon red pepper
½ teaspoon Worcestershire
⅔ cup cheese (grated American or Parmesan)

Add corn meal slowly to boiling water to which 1 teaspoon salt has been added; cook for 4 minutes. Cook bacon until crisp. Crumble and add to mush, draining off fat. Add to fat, tomatoes, onion, bell pepper, Worcestershire sauce, 1 teaspoon salt and the red pepper. Cook 10 minutes.

Place a layer of corn meal in greased baking dish, cover with half the tomato mixture. Add layer of shrimp and sprinkling of cheese. Repeat until dish is filled. Bake in moderate oven (350 degrees) about 20 minutes. **Serves six.**

OYSTERS POULETTE

(Mrs. J. Berwick Duval)

- *8 dozen oysters*
- *2 tablespoons butter*
- *2 tablespoons flour*
- *2 shallots (chopped)*
- *1 cup bouillon or oyster liquor*
- *4 egg yolks*
- *1 cup cream*
- *2 tablespoons lemon juice*
- *1 tablespoon parsley (chopped)*
- *salt and red pepper to taste*
- *bread crumbs (buttered)*

Heat oysters to draw out the juice. Remove oysters and skim juice. Melt butter, add flour; when smooth add shallots and cook a few minutes, then add bouillon or oyster liquor. When smooth and well cooked add seasonings and egg yolks beaten with cream. Add oysters and parsley and cook 2 minutes. Remove from fire, add lemon juice. Place in caserole or individual shells, sprinkle with crumbs and heat in oven just before serving.

OYSTER RAMEQUINS

(Mrs. Corinne D. d'Aquin, New Orleans, La.)

- *3 dozen large oysters*
- *½ cup cracker crumbs*
- *1 onion*
- *1 tablespoon butter*
- *1 tablespoon Worcestershire sauce*
- *salt and pepper to taste*
- *parsley (few sprigs)*
- *bread crumbs*

Drain and chop oysters. Mince onions and parsley and fry in butter. Add oysters, cracker crumbs, salt, pepper and Worcestershire sauce. Cook about 15 minutes. Put in ramekins or shells, cover with bread crumbs, dot with butter and bake in moderate oven 15 minutes.

These can be prepared ahead of time and baked just before serving. Serves six.

MANHATTAN SHRIMP

(Mrs. Edwin R. Koberg)

- *1 cup shrimp (boiled and peeled)*
- *1 cup snappy cheese (grated)*
- *1 cup tomato juice*
- *soda (pinch)*
- *1 egg*
- *1 tablespoon butter*
- *1 tablespoon flour*
- *1 cup milk*
- *salt and cayenne to taste*

Melt butter, add flour, mix and add milk. Cook slowly until smooth. Add tomato juice to which soda has been added, salt and pepper, then the egg (beaten), cheese and shrimp. Cook few minutes and serve on toasted crackers.

BAKED RED FISH WITH TOMATO SAUCE

(Mrs. John Boyne)

- *1 red fish (4 or 5 pounds)*
- *3 slices bacon*
- *2 onions (large)*
- *1 pod garlic*
- *1 tablespoon lard*
- *1 tablespoon butter*
- *flour (little)*
- *2 cans tomatoes*
- *parsley*
- *1 piece of thyme*
- *2 bay leaves*
- *1 cup (cold) water (more as needed)*
- *salt*
- *pepper*
- *hard-cooked eggs*
- *slices of lemon (as desired)*

Clean fish well inside and out. Split on under side so that seasoning can penetrate well. Rub inside and out with salt and pepper. Put in baking pan, spread over with one tablespoon butter and one of lard, and sprinkle with a little flour. After baking about 15 minutes, cover with the following sauce:

Put 3 slices of bacon in a skillet and fry out the grease. (If this does not make enough, add 1 tablespoon of lard.)

Cut onions and garlic very fine and fry in bacon grease until brown, then add tomatoes. After cooking a little while, add parsley, thyme, bay leaves, and cook until all water has cooked out of tomatoes. Add to fish that has been baking while making the sauce, and from time to time add a little hot water to make the quantity of sauce wanted. Baste with this sauce.

The fish should bake about ¾ hour from the time it was first put in oven. When ready to serve, garnish with slices of hard-cooked egg and lemon, if desired, and serve on slices of toast.

SHRIMP PIE
(Mrs. J. W. Sutton)

1 pound shrimp (boiled and shelled)
1 tablespoon olive oil
1 tablespoon butter
½ cup chili sauce
¼ cup cream
½ cup coarse bread crumbs
1 tablespoon Worcestershire sauce
dash of Tabasco or red pepper

Mix ingredients thoroughly, bake in glass or earthenware dish for 20 or 30 minutes. Serves four.

FISH BALLS (OR CROQUETTES)
(Mrs. J. Sidney Aitkens)

2½ cups boiled and mashed potatoes
1 cup fish flakes (or salmon)
1 egg (well-beaten)
½ cup green onion tops and parsley
red pepper and salt to taste
2 tablespoons flour

Mash potatoes through a ricer, beat well. Add well beaten egg, flour, flaked fish and other ingredients. Shape into balls, then roll in flour and fry in deep fat until golden brown.

BAKED POMPANO
(Mrs. J. Berwick Duval)

pompano (2 pounds)
⅓ cup butter
1 lemon
1 cup hot water
salt and pepper to taste

Season fish with salt and pepper. Place in baking pan. Slice half the lemon to lay on top. Put butter and hot water in pan and squeeze juice from remaining half of lemon.

Bake in moderate oven until fish is done, basting frequently. Place sliced lemon on fish when half done. Add a little hot water if necessary, so there will be about a half cup of sauce when done.

BROILED TENDERLOIN TROUT
(Mrs. C. P. Smith)

boned tenderloin trout
onion tops (finely chopped)
parsley (minced)
celery (finely chopped)
sweet peppers (finely chopped)
garlic (little, finely chopped)
pepper sauce and salt to taste
butter

Place trout (after boning) on perforated tin and pour boiling water over it. Salt, then place in broiling-pan. Melt butter, stir in finely chopped seasonings, pepper sauce and pour over fish. Place under the broiler or in a very hot oven and cook 10 or 15 minutes. Remove from fire, sprinkle fine bread crumbs over fish and slices of lemon. Put back under broiler or in oven and cook a few minutes longer.

CREOLE COURTBOUILLON
(Mrs. Gayden Fanguy)

red fish (4 pounds)
½ cup Wesson oil
2 tablespoons flour
6 sprigs parsley (cut fine)
3 large onions (cut fine)
3 cloves garlic (cut fine)
1 can tomatoes (large)
1 teaspoon Worcestershire Sauce
salt and tabasco to taste
4 cups water

Make a brown roux with the oil, flour and onions. Add tomatoes and garlic and let it cook down thoroughly. Add a little water and cook down again. Then add the 4 cups of water, fish, cut in slices, the Worcestershire sauce, salt, tabasco and parsley. Let boil about 15 minutes.

If liked, add 1 lemon, sliced, also a can of mushrooms, when adding the tomatoes, and a can of peas just before serving, if desired.

BAKED FISH
(Mrs. Gibson Stevenson)

1 (3 pounds) red fish (or sheephead)
¼ cup olive oil
½ cup hot water
1 lemon
1 cup mayonnaise
parsley (chopped)
olives (chopped)
pickles (chopped)
1 egg (hard-cooked and chopped)
salt and pepper

Clean fish, rub inside and out with salt and pepper. Put in baking pan, pour over the oil and hot water and bake about 40 minutes in rather hot oven, basting often. Slice lemon over fish and bake few minutes longer. Add more hot water if gravy cooks too low. Add chopped parsley, olives, pickles and eggs to mayonnaise. Put fish on platter. Pour juice left in pan into the mayonnaise and pour over fish. Garnish with sliced lemon and parsley.

STUFFED BAKED FISH
(Mrs. C. C. Krumbhaar)

1 fish (5 pounds)
2 pounds lean veal
½ pound salt pork
2 onions
1 teaspoon black pepper
½ teaspoon red pepper
½ teaspoon salt
6 tablespoons fat
6 cloves
6 allspice
1 teaspoon sage
1 teaspoon any other of the herbs to be had
bread crumbs
flour
1½ pints claret
1 pint madeira

Put meat and seasoning except spice, through meat grinder. Add spice and mix. Fry all in a small quantity of fat until meat is brown. Clean fish, put in baking pan. Cut 3 slits in the side and fill the strip with the forcemeat. Sprinkle well with flour and bread crumbs. Put on it three tablespoons of fat. Turn fish and prepare other side in the same way, leaving about half the forcemeat for a sauce.

Pour in 2 cups of water and baste often while baking. Cook about an hour. Mix wines and add half to the baking fish. Cook ½ hour longer. Remove fish from the pan to platter, add the remaining forcemeat and wine to the gravy there is left and heat thoroughly. Put in sauce boat and serve with the fish which is dressed with lemon and parsley.

DEVILED SALMON
(Mrs. Douglas Culver through Mrs. P. L. Higgins)

1 cup salmon (flaked)
1 cup milk
1 tablespoon flour
1 tablespoon butter
1 egg (hard-cooked and chopped)
salt spoon curry powder
1 teaspoon butter
1 teaspoon sugar
1 teaspoon Worcestershire Sauce
½ cup bread crumbs
salt and paprika to taste

Make a thin cream sauce of butter, flour and milk, add the curry powder and teaspoon butter rubbed together. Mix the bread crumbs and salmon and combine all the ingredients. Fill buttered shells or ramekins and bake 15 minutes.

FRIED OYSTERS
(Mrs. Paul Adams)

Pick over oysters and put in colander to drain. Roll each oyster in seasoned cornmeal and fry in deep hot fat, cooking only a few at a time. Drain on absorbent paper.

OYSTER OMELET
(Mrs. T. I. St. Martin)

1 dozen oysters
6 eggs
2 tablespoons fat
onion tops, parsley, salt

Boil oysters in liquor for about five minutes to throw off excess water. Then drain and put them into the frying pan with hot fat. Let fry quickly until slightly browned. Beat eggs well, add seasoning and one tablespoon of oyster water. Pour over oysters in frying pan. As egg begins to cook loosen from pan and fold over lightly, keeping the mixture as fluffy as possible.

OYSTER PATTIES
(Mrs. L. H. Jastremski)

100 oysters
1 (large) can mushrooms (cut up)
2 tablespoons flour
3 stalks celery
1 onion (chopped fine)
½ stick butter
1 tablespoon Crisco
1 teaspoon mace
3 sprigs parsley
1 tablespoon Worcestershire Sauce
1 teaspoon celery salt
1 cup cream (or milk)

Cut oysters in small pieces. Cut celery fine and boil until tender. Blend flour in Crisco, add onion and cook to a light brown. Add oysters with liquor and cooked celery, then cream and all other ingredients. Cook 20 minutes. If not thick enough, add 1 tablespoon cornstarch rubbed smooth with a little cold milk. Add butter last. Put in patty cups or clam shells, cover with bread crumbs, dot with butter and run in oven until butter is melted.

OYSTER PIE
(Mrs. A. W. Connely)

50 oysters
1 tablespoon butter
1 tablespoon flour
½ pint cream (or milk)
½ teaspoon salt
1 salt spoon red pepper
1 can mushrooms (medium size)
parsley (little)

Drain oysters, put in saucepan, stir until gills are curled, saving the liquor. Rub butter and flour together, add milk and stir over hot water until smooth and thick, not boiling. Add parsley, pepper, oyster liquor, mushrooms (which have been fried in a little butter for a few minutes) stir in oysters. Stand over hot water a few minutes. Put in pastry lined pan, cover with pastry and bake in oven until crust is done.

OYSTER PIE
(Mrs. C. P. Smith)

3 dozen oysters
¼ pound butter
1 tablespoon flour
1 (large) onion (chopped)
1 (small) can pet cream
3 sprigs parsley

Drain oysters, drop in melted butter and cook a few minutes. Take oysters out and make a roux with butter left in the pan, the flour and onion. When light brown, add oyster liquor, finely chopped parsley and can of Pet cream. Stir until thick. Add oysters. Line pan with pastry, pour oyster mixture in and cover with pastry. Put pieces of butter on top pastry and cook until brown.

OYSTER ROCKEFELLER
(Mrs. L. H. Jastremski)

oysters
¼ pound butter (melted)
1 bunch parsley (small)
1 bunch spinach (small)
½ stalk celery
1 bunch green onion tops (small)
1 bunch beet tops (small)
1 (or 2) lemons (juice)

Prepare pie plates and fill with coarse salt. Place ½ dozen raw oysters on half shell in each plate for one serve.

Grind all greens and celery very fine, add melted butter and lemon juice. Put a teaspoonful of this on each oyster, place dish in oven under broiler and cook rapidly until oysters curl. ½ cup mayonnaise may be used in place of butter and lemon juice if preferred. Serve on plates in which cooked.

PAN-BROILED OYSTERS ON TOAST
(Mrs. J. Berwick Duval)

3 dozen oysters
6 slices toast
6 tablespoons butter (level)
1 lemon (juice)
parsley (few sprigs, chopped)
tabasco to taste

Melt butter in saucepan, drop in oysters, add lemon juice, parsley, and tabasco. Add salt if necessary.

Cook a few minutes until edges of oysters curl. Allow 6 oysters to each piece of toast and pour juice over. If more juice is liked add some liquor from the oysters.

SCALLOPED OYSTERS
(Mrs. C. P. Smith)

4 dozen oysters
¼ pound butter
onion tops (small bunch chopped fine)
parsley (small bunch chopped fine)
pepper to taste, salt if needed
cracker crumbs
milk to moisten

Drain oysters. Put alternate layers of oysters and cracker crumbs in baking pan. Dot each layer of oysters with butter, pepper and green seasoning. Pour drained oyster liquor and one cup milk over oysters. Put layer of crumbs on top, dot with butter and bake about 30 minutes.

SPICED OYSTERS
(C. Cenac and Company)

1 quart oysters
½ cup (pure) tarragon (or malt) vinegar
1 teaspoon salt
8 cloves
8 peppercorns
2 blades mace
1 pod (red) pepper

Heat oysters in their own liquor until plump. Skim out the oysters and add other ingredients to the hot oyster liquor. Simmer 5 or 6 minutes, skim and pour over oysters. When cold, seal in glass jars. These may be kept in a cool place for 2 or 3 weeks.

STUFFED OYSTERS
(Mrs. T. I. St. Martin)

2 tablespoons ham fat
2 tablespoons flour
1 small onion
⅓ cup ground ham (cooked)
4 cans Louisiana oysters
1½ cups bread (softened in oyster water)
1 egg (beaten)
1 tablespoon sweet pepper (chopped fine)
1 tablespoon parsley (minced)
1 tablespoon butter
pepper to taste

Brown flour in shortening, add chopped onion and brown, then add ham and oysters cut rather small, and cook about five minutes. After bread has been softened in oyster water, squeeze dry and measure. Add to mixture. Also add egg, sweet pepper, parsley, butter, pepper and cook a few minutes longer. Fill eight baking shells or ramekins with this dressing, sprinkle with bread crumbs, and bake ten or fifteen minutes. Garnish with lemon and parsley.

SALMON SAUCE PIQUANT
(Mrs. L. H. Jastremski)

1 onion (medium size)
1 bell pepper
1 can mushrooms (small)
1 teaspoon celery salt
1 teaspoon Worcestershire Sauce
1 can tomatoes (large)
4 eggs (hard-cooked)
1 can salmon
2 tablespoons flour
1 stalk celery (chopped)
1 sprig parsley
1 clove garlic (optional)
1 tablespoon Crisco
1 teaspoon red pepper (minced)
1 teaspoon black pepper

Chop onion, bell pepper, celery and garlic fine. Fry in Crisco until soft. Add flour, brown, then tomatoes, mushrooms and seasonings. Cook until slightly thickened. Place salmon and hard-cooked eggs (halved) in the sauce, add minced parsley and cook 5 minutes longer.

OYSTERS BROCHETTE
(Mrs. S. D. Jastremski)

12 (selected) fresh oysters (or canned)
12 (thin) slices bacon

Drain and wrap each oyster in a slice of bacon, using wooden toothpicks as skewers. Place in pan, put in medium oven and bake until bacon is done. Place on toast and serve.

DEVILED OYSTERS
(Mrs. P. L. Higgins)

3 dozen oysters
½ pint cream
1 tablespoon butter
2 tablespoons flour
2 egg-yolks
1 tablespoon (minced) celery
1 tablespoon (minced) parsley
1 teaspoon (minced) thyme
bay leaf, mace
salt and pepper to taste

Drain oysters, chop fine. Rub flour and butter smooth in double-boiler, add cream, let boil up. Take from fire and add well beaten eggs and seasonings. Stir in oysters. Scrub deep oyster shells thoroughly, butter and fill with this mixture. Cover with crumbs, dot with butter and bake in quick oven until brown. Garnish with parsley, olives and sliced bacon.

BROILED SOFT-SHELL CRABS
(Miss Mary Drago)

8 soft-shell crabs
8 slices toast (thin)
½ cup butter
1 teaspoon parsley
½ teaspoon salt
1½ tablespoons oil
¼ teaspoon cayenne
2 lemons (thinly sliced)

Clean crabs as in recipe for fried crabs. Mop them in oil; salt and pepper. Have broiler hot, cook 10 minutes. Serve on toast with melted butter, parsley and sliced lemon.

CRAB LOUIS
(Mrs. Louis Chauvin)

1 pound fresh crabmet
1 head lettuce
⅓ cup mayonnaise
⅔ cup chili sauce
1 tablespoon chopped chow-chow
1 teaspoon Worcestershire Sauce
1 teaspoon parsley (chopped fine)
lemon juice (or tarragon vinegar) (a small amount)

Mix sauce in bowl that has been rubbed with garlic. When chilled, pour over crab meat which has been placed on lettuce. Let stand 1 hour before serving.

CRABMEAT PATTIES
(Mrs. L. H. Jastremski)

1 pound crabmeat
1 onion (chopped)
1 teaspoon celery salt
¼ teaspoon mace
½ teaspoon red pepper
1 pimento
2 tablespoons butter
1 (small) can mushrooms (chopped)
2 stalks celery (chopped)
2 eggs (well-beaten)
1 cup milk
1 cup cream
½ stick butter
1 tablespoon cornstarch

Melt butter, put in onion and celery and fry until soft and very light brown. Add crabmeat, mushrooms, pimento and seasonings. Add milk, cream and cornstarch (which has been smoothed with a little cold milk) and cook 15 minutes. Then add the beaten eggs and cook 10 minutes longer.

Put in ramekins or clam shells, squeeze a little lemon juice over each, cover with hot buttered bread crumbs and serve.

FRIED SOFT-SHELL CRABS
(Mrs. Louis Chauvin)

crabs
1 egg
cooking oil
2 tablespoons (cold) water
dry bread crumbs (or flour)
salt and pepper

Prepare crabs by removing apron (under body), lift up the soft points of the shell and discard spongy substance, cut out eyes and sand bag between eyes. Wash thoroughly, soak in milk for a short time. Have cooking oil in deep pot and heated to 360 degrees. Season crabs and dip in egg, which has been beaten with the water, roll in crumbs or flour and fry to golden brown. Being light, they will rise to the top and should be turned while cooking.

STUFFED CRABS
(Mrs. Wm. McCollam)

2 cups crabmeat
2 tablespoons onions (minced)
½ cup bread crumbs (dried and rolled)
¼ pound buter
¼ cup water
½ lemon (juice)
1 tablespoon parsley (minced)
2 hard-cooked eggs (minced)
bread crumbs (dried and rolled)

Brown onion in butter, add crab meat, ½ cup bread crumbs, water and lemon juice. Cook from 15 to 20 minutes. Add parsley, hard-cooked eggs and put into shells or baking dish. Sprinkle with bread crumbs. Run in oven a few minutes before serving. This recipe makes about eight servings.

CRABMEAT REMICK
(Mrs. Henry Jastremski through Mrs. L. H. Jastremski)

crabmeat
¼ teaspoon English mustard
⅛ teaspoon paprika
⅛ teaspoon celery salt
tabasco (dash)
¼ cup chili sauce
tarragon vinegar (dash)

Mix all the sauce ingredients. Put crab meat in clam shells or baking dish and heat in oven. When warm, coat with sauce and put under hot fire to brown.

CURRIED SHRIMP
(Mrs. John Jastremski)

3 cans shrimp (wet pack)
3 (medium-size) onions
1 (ripe) tomato
1 teaspoon sugar
2 tablespoons curry powder (Cross and Blackwell)
2 tablespoons celery (cut fine)
2 tablespoons butter

Fry chopped onion in butter until soft. Add tomato, celery, sugar, curry powder, shrimp liquor (if too salty dilute with water, using only enough shrimp liquor to salt dish). Cook 45 minutes on slow fire. Add shrimp and cook 15 minutes longer. Remove from fire and let stand ½ hour to absorb seasoning. Serve hot with boiled rice and Major Grey's chutney.

FRIED SHRIMP
(Mrs. Karl Lewis)

2 pounds fresh shimp
1 egg
1 tablespoon (cold) water
salt and pepper
dry crumbs (or cornmeal)
lemon juice
tartar sauce
cooking oil

Boil shrimp and peel. Sprinkle with salt, pepper and a little lemon juice. Let stand 15 minutes. Dip in egg (beaten with water) then in crumbs or corn meal and fry in deep fat (360 degrees) for 3 minutes. Drain and serve with tartar sauce.

HOT SHRIMP ON TOAST
(Pelican Lake Packing Company)

4 tablespoons butter
5 tablespoons flour
1 ½ cups milk
½ cup cream
½ green pepper (small)
½ pimento
2 cups Pel-La-Co shrimp
½ cup mayonnaise
2 egg-yolks
½ teaspoon Worcestershire Sauce
salt
pepper

Melt butter, blend in flour, add milk and cream and cook slowly, stirring constantly until thickened and smooth. Add green pepper and pimento cut in thin strips and shrimp. When hot, add beaten egg yolks, cook a moment and add mayonnaise and seasonings. Heat, blend thoroughly and serve on toast or in patty shells.

SHRIMP BALLS
(Blum and Bergeron)

2 cups dried shrimp
2 cups mashed potatoes (freshly boiled)
2 eggs (well beaten)
salt and pepper
1 tablespoon butter

Pour hot water over shrimp and let stand 1 hour. Drain and put through meat chopper. Add mashed potatoes, eggs and seasoning. Mix thoroughly. A little onion and parsley may be added for seasoning if desired.

Drop by tablespoon into deep hot fat and fry brown. Drain on brown paper.

SHRIMP STEW a la CREOLE (OR SHRIMP FRICASSEE)
(Indian Ridge Canning Company)

2 cans St. Martin's Pep-O-Shrimp
1 (No. 2) can tomatoes
2 tablespoons melted fat
1 (medium size) onion (chopped fine)
1 tablespoon sweet pepper (chopped fine)
1 tablespoon celery (chopped fine)
3 (or 4) sprigs parsley (minced)
salt to taste

Fry onions in fat until light brown. Add tomatoes, mashing them to a pulp. Then add shrimp and all seasoning except parsley. Cook until mixture is of right consistency for sauce, about 20 minutes. Add parsley before removing from fire. Serve with steamed rice or grits cooked dry. Please bear in mind that canned shrimp do not require very much salt, as they are salted in processing.

SHRIMP a la NEWBURG
(St. Martin Oyster Company)

6 cans St. Martin's Pep-O-Brand shrimp
2 cans mushrooms
1 onion
½ cup butter
2 ½ tablespoons lemon juice
1 tablespoon salt

Cook shrimp and mushrooms (both having been cut into small pieces) in butter and minced onion for three minutes, adding lemon juice, salt and cayenne.

Make white sauce of the following:

6 cups milk
6 tablespoons flour (mixed to paste with cold water)
¼ cup butter
5 egg yolks
2 cans pimentoes (small)
12 tablespoons cooking sherry
bread crumbs

When thickened, add egg yolks and pimentoes (cut into small pieces) add shrimp mixture to this and cooking sherry. Put in shells or baking dish and cover with fine bread crumbs. Run in oven just long enough to brown crumbs. This quantity was used for a party of 12 people at which two helpings were served, and the recipe can be cut down or increased as desired.

COLD RED FISH
(Mrs. Claude Ellender)

2 pounds redfish
1 sliced onion
salt and pepper
½ green pepper
2 celery stalks
1 green onion
1 parsley sprig
½ lemon (juice)
½ teaspoon mustard
½ teaspoon Worcestershire Sauce

Boil redfish in very little water to which sliced onions, salt and pepper have been added. Let boil about 15 minutes. Remove bones and skin. Add the following ingredients: Chopped fine green pepper, celery, green onions and parsley. Then season with lemon juice, mustard and Worcestershire sauce. Add most of liquid in which fish was boiled, place in mold or pan to congeal. Serve sliced with mayonnaise and chopped parsley.

SHRIMP CREOLE
(Mrs. John Jastremski)

1 cup shrimp (cooked)
2 tablespoons melted butter
1 cup (chopped) onions
1 cup (chopped) green pepper
½ clove garlic (chopped)
1 pint (stewed) tomatoes
½ teaspoon paprika

Melt butter, add paprika and stir until blended. Add onion, green pepper and garlic. Simmer until tender, then add tomatoes, salt, pepper. Boil 5 minutes. Place shrimp in this mixture and boil 10 minutes. Serve hot. Serves six.

STEAMED REDFISH WITH BROWN BUTTER SAUCE
(Mrs. Claude Ellender)

3 pounds redfish
3 tablespoons water
slices of onion
¼ cup butter
2 tablespoons chopped onion and celery
2 tablespoons lemon juice
1 teaspoon vinegar
1 teaspoon Worcestershire Sauce
¼ teaspoon French's mustard

Cut fish in slices about 1½ inches wide. Remove bones. Season with salt and pepper. Place slice of onion on each slice of fish. Put fish in heavy pan with tight cover, adding 3 tablespoons of water, and steam 20 minutes over very low fire.

SAUCE: Brown ¼ cup butter in saucepan, add remaining ingredients and liquor from steamed fish; if no liquor add a little hot water. Chopped olives may be added, also. Then add onions from cooked fish, pour sauce over fish and let stand about 15 minutes before serving, keeping warm.

TROUT MARGUERY
(Mrs. Claude Ellender)

6 green onions
3 tablespoons olive oil
3 to 4 pounds trout (or other fish) cut in pieces
20 Lake shrimp
2 egg yolks
1 cup melted butter
½ lemon
½ cup mushrooms
salt, pepper and paprika

Chop green onions fine, cook in olive oil. When onions are tender, put fish in same pan and bake in hot oven. When fish is done, put on a platter and pour the following sauce over it:

SAUCE: While fish is cooking, take 2 well beaten egg yolks and drip a cup of melted butter into them, stirring until it thickens, as in making mayonnaise. When thick, add juice of ½ lemon, salt, pepper, paprika to taste. Add shrimp and mushrooms, then oil and onions in which fish was cooked. Heat in double boiler. If sauce is not thick enough, a little flour and water may be added. Pour sauce over fish and serve.

OYSTERS ST. JACQUES
(Mrs. Charles Culbertson, New Orleans, La.)

2 dozen oysters
1 tablespoon butter
2 tablespoons flour
1 tablespoon onion (minced)
1 tablespoon green pepper (minced)
1 tablespoon parsley (chopped)
2 eggs, hard boiled
¼ cup milk
salt, pepper, few sprigs of thyme, bay leaf and a dash of Worcestershire Sauce.

Drain oysters, heat liquid. Sauté onions and green pepper in butter. Add flour and hot oyster liquor until creamy. Add salt, pepper, thyme, bay leaf and Worcester sauce. Allow to simmer, add oysters and cook few minutes. Remove thyme and bay leaf, add parsley and eggs chopped fine.

Put in ramekins, cover with bread crumbs, dot with butter and bake until brown.

STUFFED CRABS
(Mrs. P. R. Davidson)

1 dozen crabs (boiled)
8 onions (medium size, chopped fine)
1 tablespoon lard
8 slices bread (toasted)
1 pint milk
1 egg
½ stick butter
salt, pepper, onion tops and parsley

Pick crab meat and use fat.

Fry onions in lard to a golden brown. Add crab meat and fry. Soak bread in milk and when soft, squeeze dry and add to crab meat and onions and fry a few minutes.

Remove from fire and add raw egg, butter, all the seasoning and the milk left after soaking bread.

Fill shells, sprinkle with bread crumbs, dot with butter and run in oven for 10 or 15 minutes.

BAKED EGGS
(Marguerite Bisland)

eggs
salt
pepper
cracker crumbs

Butter ramekin or muffin tin. Line with fine cracker crumbs. Break egg into cup and slip into ramekin. Season and cover with buttered crumbs. Bake in moderate oven until crumbs are brown.

BAKED EGG WITH CHEESE
(Mrs. J. Berwick Duval)

2 tablespoons melted butter
milk (little)
grated cheese
eggs
salt (pinch)
pepper

In a shallow baking dish put 2 tablespoons melted butter and a little milk, then a layer of grated cheese. Break the required number of eggs carefully and put them into the dish, being careful not to break yolks and not to let them touch. Season with salt and pepper, sprinkle grated cheese on top and bake. As soon as cheese is brown, serve.

EGG CROQUETTES
(Mrs. William McCollam, Jr.)

6 eggs (cooked hard and minced)
1 can mushrooms (chopped)
6 tablespoons butter
1 teaspoon salt
12 tablespoons flour
1 teaspoon (white) pepper
2 cups milk

Fry mushrooms in butter 5 minutes. Use same butter for white sauce. Cook sauce, mix lightly with eggs and mushrooms. When cold, make into croquettes, roll in crumbs, then in egg (beaten with 1 tablespoon water) and in crumbs again. Fry in deep hot fat.

FLUFFY OMELET
(Mrs. J. L. Caillouet)

4 eggs
¼ teaspoon salt
2 tablespoons (boiling) water

Beat eggs separately until very light, put together and pour into buttered skillet, having butter in skillet hot but not brown. Pour about 2 tablespoons of boiling water over eggs and use 2 cake turners to fold the omelet. Serve at once.

EGG NESTS
(Mrs. D. W. Pipes, Jr.)

eggs
salt
pepper
slices of toast (buttered)
butter

Separate each egg so that the yolk is not broken. Beat whites of eggs to a heavy froth and season this with salt. Butter slices of toast and make a nest on each one with the stiff whites. In the center place the yolk of the egg. Sprinkle with salt and pepper and put a bit of butter on top. Place in a moderately warm oven until the white nest is puffed high above yellow center. If the oven is too hot the whites will burn before the yolk cooks.

HUEVOS RANCHEROS (Ranch Eggs)
(Mrs. John W. Sutton)

2 onions (minced)
1 green pepper
2 tablespoons butter
¼ cup chili sauce
2½ teaspoons chili powder
1 tablespoon flour
½ teaspoon salt
½ teaspoon Tabasco sauce
½ cup water
6 eggs, scrambled, fried or in omelet

Cook onion and green pepper in butter until slightly brown. Add chili sauce. Mix chili powder and flour, and add a little of the water to make a smooth paste. Add paste to onion mixture and stir until smooth. Add the salt, tabasco and rest of water. Cook for a few minutes and serve hot over eggs.

JAMBALAYA
(Miss Josephine Nicolls, Thibodaux, La.)

1 lb. ground ham or meat
⅓ cup onion (sliced)
½ cup chopped celery
1 cup cold rice
1 can chicken soup
1 tablespoon of butter
1 small can of tomatoes or (8 slices of fresh tomatoes)
pepper, red or black
salt to taste

Just before baking cover with chicken soup. Do not bake too dry.

HOT STUFFED EGGS
(Mrs. J. N. Blackburn)

1 dozen (hard-boiled) eggs
butter
salt
black pepper
cayenne
sugar (pinch)
cream (or milk)
cracker crumbs

Cut eggs lengthwise. Mash yolks, add butter and seasoning, sugar and enough cream or milk to soften. Stuff whites and press halves together. Put in a baking dish and pour over them the remaining dressing thinned with sweet milk. Dust with cracker crumbs and dot with bits of butter. Bake until light brown. Serve hot.

MEXICAN EGGS
(Mrs. Allen Elllender)

1 onion (chopped fine)
2 tablespoons fat
1 tablespoon (chopped) green pepper
1 can tomatoes (large)
4 (or 5) eggs
salt and pepper to taste

Cook onion and pepper slowly in hot fat until soft but not brown. Pour tomatoes over onion, season, and let the mixture simmer until tomatoes are cooked to pieces. Beat eggs, add to the tomato mixture and as soon as eggs thicken, remove from fire. Serve immediately with buttered toast.

CHEESE BALLS
(Mrs. S. D. Jastremski)

1½ cups grated cheese
1 tablespoon flour
¼ teaspoon salt
dash of cayenne
3 egg-whites
fine crumbs (cracker or bread)

Mix cheese with flour and seasonings. Beat whites of eggs until stiff and add to first mixture. Shape into small balls, roll in fine crumbs, fry in deep fat and drain on brown paper. Serve with salad.

CHEESE DELIGHT
(Mrs. Wm. McCollam)

2 cups cheese (grated)
1 tablespoon butter
1 egg (well-beaten)
salt, paprika, cayenne to taste
1 teaspoon mustard
1 teaspoon Worcestershire sauce
mayonnaise
bacon (sliced thin)
bread (squares)

Mix to a paste, pile thickly on neat squares of bread and top each with a very thin slice of bacon. Arrange in pan and bake in very hot oven 5 or 10 minutes. Serve each piece on a lettuce leaf with a spoonful of mayonnaise and a pickle or olive.

SPANISH OMELET
(Mrs. Carl Nadler)

Sauce:

4 small green onions and tops
2 tablespoons minced parsley
1 tablespoon butter
2 cups tomatoes (or tomato juice)
1 cup English peas
½ teaspoon salt
⅛ teaspoon black pepper

Put butter into saucepan, when hot add onions and cook until soft. Add tomatoes, salt and pepper. Cook 1 hour. Ten minutes before serving add peas and parsley.

Egg-Mixture:

7 eggs
¼ teaspoon salt
1½ tablespoons Crisco

Separate eggs and beat whites until stiff. Beat yolks until lemon color. Add salt and then fold yolk mixture into the whites. Put Crisco into a hot iron skillet. Pour egg mixture in and place in a moderately hot oven and bake 10 minutes. When brown remove and cut it across diametrically. Place one half on platter and pour half of tomato sauce over it. Place other half on top and pour rest of sauce over the whole. Serve immediately. Serves six persons.

SHIRRED EGGS
(Mrs. Gibson Stevenson)

½ teaspoon butter
1 egg
½ tablespoon (sweet) cream
salt
pepper

For each serving, put ½ teaspocn butter in ramekin or custard cup. When melted, break egg into it and cover with cream. Place cups in pan of warm water and cook in oven until eggs are set, then sprinkle with salt and pepper.

BLUSHING RENNIE
(Mrs. J. J. Shaffer, Jr.)

1 pound cheese
1 can tomato soup
1 (small) bottle stuffed olives
1 egg
red pepper
salt to taste

Cut cheese fine, melt over hot water. When melted add soup, seasoning, and olives cut fine. When all is smooth add well beaten egg and serve on toast or crackers.

DREAMS
(Mrs. V. H. Kyle)

Cut bread in slices ½ inch thick. Spread with grated cheese (American) mixed with Worcester sauce, a dash of cayenne and pinch of salt. If too thick, add cream. Fry in hot, buttered saucepan on both sides. Serve hot.

CHEESE FONDUE
(Mrs. J. J. Shaffer, Jr.)

1 cup cheese (cut fine)
1 cup bread crumbs (soft)
1 cup milk
2 eggs
1 teaspoon Worcestershire Sauce
1 teaspoon (dry) mustard
red pepper and salt to taste

Mix cheese, bread and milk in saucepan. Stir over heat until smooth. Add seasonings, then well beaten eggs and remove from fire immediately. Serve on toast or crackers.

CHEESE SOUFFLE
(Mrs. J. Berwick Duval)

2 tablespoons butter
3 tablespoons flour
½ teaspoon salt
¼ teaspoon mustard (dry)
½ teaspoon Worcestershire Sauce
1 cup milk
1 cup cheese (chopped)
4 eggs
cayenne pepper (dash)

Melt butter, add flour and mustard. When blended add milk gradually and cook until smooth and thick. Then add cheese, beaten egg yolks, salt and cayenne. Cook until cheese is melted. Just before baking add egg whites, beaten stiff. Pour into greased baking dish, place in a pan of warm water and bake in a moderately hot oven about 30 minutes.

EGGS WITH CREOLE SAUCE

12 hard boiled eggs
3 tablespoons tomato paste
3 cups hot water
2 heaping teaspoons flour
2 tablespoons salad oil
2 green peppers
1 small onion or 6 shallots
1 thin slice garlic, salt and pepper

Set eggs to boil on very slow fire and never allow to boil hard, 15 minutes of boiling is enough. Put oil in iron skillet, stir in flour, brown, add cut onions and tomato paste, and stir for 10 minutes. Begin then to add water slowly; at this point pour this mixture into granite saucepan, add green peppers and garlic and rest of water and seasoning. Cook slowly for 30 minutes, then pour over halved eggs in deep dish. This is a delicious luncheon dish, served with hot biscuits and sweet potato croquettes.

SARDINES WITH CHEESE
(Mrs. S. D. Jastremski)

1 can (large) sardines
Parmesan cheese
stale bread
chopped parsley
lemon juice

Drain sardines. Cut bread in ½-inch slices, then in strips a little longer and wider than the sardines. Fry in hot fat until light brown and drain on brown paper. On each strip place one sardine and cover with grated cheese. Put in hot oven until cheese melts and crusts over them. Sprinkle with parsley and a little lemon juice. Serve hot.

CHEESE STRAWS
(Mrs. T. I. St. Martin)

1 cup grated cheese
1 cup flour
1 tablespoon butter
1 egg-yolk
½ teaspoon salt
¼ teaspoon mustard
red pepper to taste

Mix all ingredients thoroughly and add just enough water to roll out like pie crust. Roll thin, cut into strips, and bake in a hot oven about 15 minutes.

BACON SPAGHETTI

(Mrs. Gibson Stevenson)

½ *to 1 pound bacon*
1 pound spaghetti
2 onions (large)
1 cup cheese (grated)
1 can tomato sauce
salt and red pepper to taste
a little garlic if desired

Broil bacon and remove from pan. Into the fat from bacon put onions and cook to a golden brown. Add tomato sauce and cook down well, putting in a pinch of soda. If garlic is liked, put in at this time. Add the grated cheese and enough hot water to make sufficient sauce. Cook a few minutes and season to taste. Have spaghetti boiled and blanched. Put on platter and over it pour the sauce.

CHICKEN OR OYSTER SPAGHETTI

(Mrs. C. P. Smith)

Make tomato gravy same as for jambalaya, except use 2 cans tomatoes if chicken—1 can if oyster. If chicken is old, fry, add hot water and cook until tender before adding to tomato gravy, using water in which chicken was boiled, when adding water to gravy. Boil spaghetti in salt water until tender, drain in colander and let cold water run over it for a few minutes. Put colander over hot water until ready to serve. Mix spaghetti and sauce and sprinkle top with grated cheese if desired.

BRAIN FRITTERS

(Mrs. Geo. L. Mayer, Jr.)

1 set brains
1 egg
2 teaspoons baking powder
1 cup flour
¼ *teaspoon salt*

Clean brains removing thin skin in cold water. Then drop into pot of boiling water with pinch of salt. Boil for 10 or 15 minutes. Remove from fire and drain.

Make batter by adding to flour baking powder and salt, sift together flour, baking powder and salt, into which then drop the unbeaten egg. Mix thoroughly and add sufficient water to make a batter. Drop spoonful into deep hot fat. Fry until brown. Remove and drain on brown paper. Serve hot with black pepper.

OYSTER JAMBALAYA

(Mrs. C. P. Smith)

½ *pound salt meat (diced)*
75 oysters
5 onions (chopped)
1 can tomatoes (2 pounds)
3 cups rice
3 cloves garlic (minced)
salt and red pepper to taste

Put salt meat in deep iron pot to fry, putting a little lard in pot to start meat frying. Fry until crisp, remove meat and put in onions, fry until light brown, then add a cup of hot water, cook again until water is cooked out. Add tomatoes and cook down two or three times, by adding a little warm water now and then. It must cook long enough to get the sour taste out of tomatoes. Add oysters with liquor, which has been strained, also the fried meat, and the minced garlic. Add 4 cups hot water, season with salt and pepper and boil 5 minutes, then add the rice which has been thoroughly washed. Let come to a good boil then cover tight. Put on a very low fire (on top of lid) and cook 30 minutes without stirring.

MEAT BALL SPAGHETTI

Make sauce as for chicken spaghetti. Make balls of ground meat well seasoned and fried brown and add to sauce, allowing them to cook in the sauce.

SHRIMP JAMBALAYA

(Mrs. Louis Chauvin)

2 pounds shrimp
1 pound rice
3 (large) onions
1 tablespoon flour
3 tablespoons lard
salt and pepper to taste
1 (small) bunch parsley
onion tops (chopped fine)

Brown flour in lard, add onions and make a roux. Put shrimp and seasoning in this and cook few minutes. Wash rice and add it and 3 cups water. Pour in shrimp and other ingredients, cover tightly and cook slowly on low fire until rice is done. Do not stir after adding rice.

If dried shrimp are used, pour boiling water over them and let stand one hour.

MEXICAN RAREBIT

(Mrs. S. D. Jastremski)

2 tablespoons butter
2 tablespoons (chopped) green pepper
1 tablespoon (finely chopped) onion
2 tablespoons flour
1 cup milk
2 cups American cheese (grated)
2 cups (stewed) tomatoes
2 eggs
½ teaspoon salt
toasted slices of bread (buttered)

Melt butter, add chopped pepper and onion; cook 5 minutes at low temperature. Add flour, mix thoroughly, then add milk. Cook 1 minute. Add cheese, stirring until melted. Add tomatoes to cheese sauce, also beaten egg yolks and seasoning. Fold in stiffly beaten egg whites and bake 30 minutes in moderate oven. Serve on squares of toast.

WELSH RAREBIT

(Mrs. J. J. Shaffer, Jr.)

1 pound cheese (cut fine)
1 teaspoon (dry) mustard
1 salt spoon salt
1 egg (well-beaten)
3 tablespoons Worcestershire Sauce
tabasco
enough beer to thin

Beat egg well, add mustard, Worcestershire sauce, salt, tabasco. Melt cheese in chafing dish over boiling water, stirring constantly. When melted, thin out with beer until the consistency of custard. Then add sauce already mixed and stir until thick enough to spread on crackers.

MACARONI MOUSSE

(Mrs. C. S. Nye, Rock Island, Ill.)

1 cup macaroni, broken in 2 inch pieces
1½ cups scalding milk
1 cup soft bread crumbs
¼ cup melted butter
1 pimento (chopped)
1 tablespoon parsley (chopped)
1 tablespoon onion (chopped)
1½ cups American cheese (grated)
¾ teaspoon salt
3 eggs
dash paprika

Cook macaroni in boiling salt water. When done, blanche in cold water and drain. Pour scalding milk over bread crumbs, add butter, pimento, parsley, onion, grated cheese and seasoning. Add well beaten eggs. Put macaroni in buttered baking dish and pour the milk and cheese mixture over it. Place dish in pan of warm water and bake about 50 minutes at 350 degrees F.

BANANA FRITTERS

(Mrs. J. F. Chauvin)

1 cup flour
2 teaspoons baking powder
¼ teaspoon salt
¼ cup milk
1 egg
3 bananas (very ripe)
2 tablespoons sugar
1 tablespoon lemon juice

Mash bananas, sprinkle with sugar, add lemon juice and let stand at least a half hour in refrigerator before adding batter mixture. Make batter of first five ingredients, add to banana mixture, mix well. Drop by spoonfuls into deep hot fat and fry until golden brown. Drain on paper and sprinkle with powdered sugar.

BAKED STUFFED EGGS WITH CHEESE SAUCE

(Mrs. R. C. Toups)

6 hard-cooked eggs (shelled)
1 jar deviled ham (3 or 4 oz.)
¼ teaspoon mustard
onion juice or onion salt to taste
salt and pepper to taste
milk (a little to moisten)
2 cups cream sauce (medium, page 55)
salt and pepper to taste
¼ pound American cheese (grated)

Cut eggs in halves, lengthwise. Put yolks through sieve and add seasonings and milk. Put back in whites, heaping full. Melt cheese in sauce over low heat.

Arrange eggs in a shallow casserole, pour sauce over them and bake in moderate oven (350 degrees) about 20 minutes, or until sauce is bubbly.

NEVER FAIL CHEESE SOUFFLE

(Mrs. L. A. Vennard, New Orleans, La.)

1 can Campbell's Mushroom Soup
½ pound Kraft's Old English Cheese
6 eggs
½ teaspoon salt

Put soup in double boiler, heat and add cheese cut in small pieces, dissolve. Add unbeaten egg yolks, then add beaten egg whites and bake in greased baking dish (set dish in pan of water) in oven 350 degrees for 20 or 25 minutes. Serves eight.

EGG POACHED IN CHEESE SAUCE

(Mrs. Thos. J. Holmes, Jr.)

2 tablespoons butter
2 tablespoons flour
¾ teaspoon salt
¼ teaspoon paprika
1 ½ cups milk
¼ teaspoon Worcestershire Sauce
1 cup cheese (grated)
6 eggs
2 tomatoes
toast

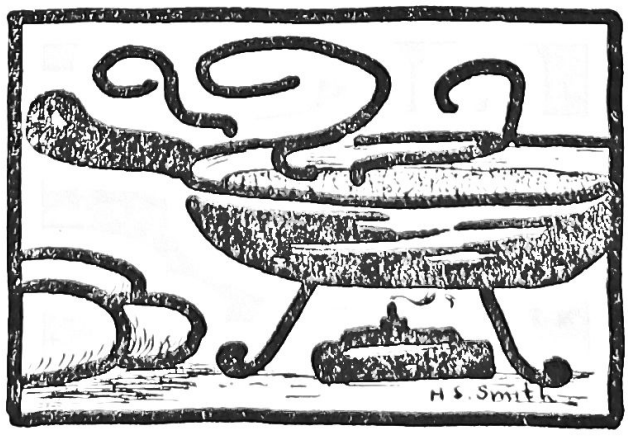
Melt butter, add flour, salt and paprika; mix until smooth. Gradually add milk, stirring constantly. Cook until thick and smooth. Add Worcestershire sauce and cheese, stir until melted.

Pour into shallow pan and drop uncooked eggs into sauce, being careful not to break eggs; poach over low heat until eggs are set.

Cut each tomato into 3 slices, sprinkle with salt and pepper and place under broiler or in hot skillet for a few minutes.

Place slice tomato on toast, top with poached egg and pour sauce over all.

Serves six.



ROUX

Webster defines roux as a thickening made of flour, for soups and gravies. In the South where the Creole method of preparing food prevails the foundation for most meat and fish dishes is the French roux. In making gumboes or stews the meat, crabs or shrimp are cooked in the roux for a while before adding the liquid which should be added gradually, not all at once.

BROWN ROUX
(Creole Recipe)

2 tablespoons lard
4 tablespoons flour
2 (large) onions (chopped fine or ground)

Melt lard in iron pot, add flour and stir until light brown, then add onions (chopped very fine or ground) and cook until they begin to brown, being very careful not to burn. The flour will continue to brown during the cooking of the onions and should be a golden brown before any liquid is added. It is disastrous to burn the roux, so keep a close watch and a constant, moderate heat.

DRESSING
(Creole Recipe)

Equally as typical of Creole cooking as roux and found almost daily on the South Louisiana menu in some form is a dish commonly called dressing. It is used to stuff meats, fowl, game and vegetables—such as eggplant, squash, cucumbers, vegetable pears (mirliton), bell peppers and tomatoes.

In general principle it consists in frying a very large quantity of chopped onion, celery and a bell pepper (if liked), adding ground meat (cooked or raw), garlic (if liked), onion tops (chopped fine), and minced parsley. The process from this point varies according to the use for which it is being prepared. If for vegetables, the boiled vegetable is added at this stage (the tomato is an exception, the pulp being added uncooked) together with a few slices of stale bread. If to stuff fowl, stale bread, boiled rice or corn bread is added. If oyster dressing is liked, the oysters are added after the ground meat has cooked a while.

The amount of stale bread, boiled rice or crumbled cornbread used will depend upon the amount of onion, celery, ground meat or oysters. A good dressing will have a liberal amount of meat, oysters and seasoning mixed with the foundation (stale bread, rice or cornbread), nor must the dressing be too dry.

BACON DRESSING

4 slices bacon
2 (large) onions (chopped fine)
2 stalks celery (chopped fine)
2 bell peppers (chopped fine)
2 tablespoons (minced) parsley
2 tablespoons shallots (chopped fine)
salt and pepper to taste
4 (or 5) slices bread (stale or toasted)

Broil bacon in dry, hot skillet until crisp, being careful not to burn either bacon or fat from it. Remove bacon and in the fat, fry onions, celery and sweetpeppers over a slow fire. During last five minutes of cooking add parsley and shallots. When done, add bacon (cut small or crumbled) and the bread which has been soaked in milk or water and squeezed dry.

WAY TO TREAT TOUGH STEAK
(Mrs. D. W. Pipes, Jr.)

Steak that is not porterhouse can be improved by treating as the French chefs prepare their steaks to make them tender. Put three tablespoons of olive oil and 1½ tablespoons of vinegar on a plate and lay the steak in; then set in the icebox for four hours. Turn half a dozen times at intervals and the meat is then ready to broil.

SAN GABRIEL HASH
(Mrs. P. L. Higgins)

1 can corned beef
6 Irish potatoes (raw)
1 green pepper
1 onion
1 (small) clove garlic (if liked)
1 can tomatoes
parsley, pepper and salt to taste

Chop all together, put into pot with 1 cup hot water and cook covered until potatoes are done. Then make into loaf or bake in casserole.

RAW MEAT HASH
(Mrs. Andrew McCollam)

1 pound (raw) beef steak
1 tablespoon flour
1 tablespoon (chopped) onion
1 cooking spoon lard
1 stalk celery
salt and pepper to taste

Grind meat, using coarse blade of food chopper. Make a brown roux with the other ingredients, following methods given in recipe for roux. Fry meat in this until slightly cooked, then add 1 cup hot water and simmer until done.

MEAT LOAF
(Mrs. H. A. Cook)

2 pounds (ground) pork
salt and pepper to taste
1 (small) onion (if desired)
3 eggs
½ cup (sweet) milk
3 (or 4) slices (stale) bread

Season the meat to taste, add the stale bread broken into small pieces, stir in beaten eggs and milk, form into a loaf, roll in flour and put in greased pan. Add four or five small pieces of butter on top. Bake in moderate oven, adding a small amount of water if a gravy is desired.

ICE BOX MEAT LOAF
(Mrs. Hal Greene)

4 cans potted meat
6 (hard-cooked) eggs
1 (small) bottle olives
16 crackers

Cut olives and eggs in small pieces. Roll crackers into fine crumbs. Mix with potted meat, season with salt, pepper, Worcestershire sauce. Mold in loaf shape. Put in ice box. Slice when cold and firm.

BREADED VEAL
(Mrs. J. Berwick Duval)

veal chops (or veal rounds)
toasted bread crumbs
1 egg
salt and pepper

If rounds are used, cut into pieces for individual serves. Season with salt and pepper, dip into the beaten egg, then in bread crumbs, seeing that both sides are well covered. Fry each piece in deep hot fat to a golden brown. Place the meat on platter with mashed potatoes in center. Garnish with pickle.

STUFFED BABY VEAL POCKET ROAST
(Mrs. R. B. Butler)

2 (or 2½) pound baby veal shoulder (with bone removed to form pocket)
2 tablespoons cooking oil
1 clove garlic
salt and pepper to taste

Roux:
1 tablespoon cooking oil
2 tablespoons flour
1 onion
Dressings (See recipe for making dressing)

Wipe roast with damp cloth. Season with salt and pepper. Split garlic and insert in two sides of roast. Place in baker with 2 tablespoons cooking oil. Cook in hot oven, browning on all sides. Then cover baker and add water as needed, in small quantities. Make roux on top of stove, stir into liquid and around roast, cover baker, and continue baking until roast is tender. Be careful not to overcook as this meat is very young and delicate.

Make dressing according to recipe given elsewhere, moisten it with a little of the gravy from roast. To serve, place roast on platter, slip dressing into the pocket with a spoon, filling the pocket and allowing dressing to project from opening—giving appearance of horn of plenty. A little gravy poured over roast and projecting dressing, adds to appearance and taste.

The pocket can be stuffed before baking (as is done with a fowl) and sewed up, but will not hold much dressing.

VEAL LOAF
(Mrs. J. Berwick Duval)

2 pounds (raw) veal
½ pound ham (or salt pork)
1 (small) onion
5 (or 6) slices (stale) bread
1 stalk celery
¼ teaspoon mace
1 egg (well beaten)
1 tablespoon butter
1 teaspoon Worcestershire Sauce
little grated lemon rind
salt and pepper to taste

Grind veal, ham, bread, onion and celery. Add seasoning and egg. Mix thoroughly, then press firmly with hands to form a loaf. Roll in cracker crumbs and cook in moderate oven. Put one tablespoon of butter and one teaspoon of Worcestershire sauce in a cup and fill with hot water, with which baste the loaf frequently. When perfectly cold, slice very thin and serve on dish garnished with lettuce leaves.

PRESSED VEAL

(Mrs. R. E. Swanson, Rock Island, Ill.)

1 veal shank
½ lb. lean pork
1 onion (small, sliced)
1 pimento (ground)
1 tablespoon green pepper (ground)
Salt and pepper (to taste)

Cover meat with warm water, add onion, pepper and salt. Cook until meat leaves bone. When cool, pick meat and grind. Strain broth. Combine meat broth, and pimento and green pepper, and bring to a boil. Put in mold and chill 24 hours.

Serves 12.

SWEDISH MEAT BALLS

Copied from Swedish cook book. (Mrs. J. J. Munson)

1½ lbs. beef round
½ lb. veal or pork
2 teaspoons salt
½ cup bread crumbs (dry)
1¾ cups cream
1 tablespoon onion (finely chopped)
½ tablespoon butter
2 eggs

For Gravy:

1 tablespoon butter
2 tablespoons flour
1 can bouillon

Run meat through grinder several times. Fry onion in ½ tablespoon butter, and add to the meat; add also the salt, pepper and egg yolks. Work in the cream and crumbs, and fold in stiffly beaten egg whites. Make into small balls, and fry until brown.

Make gravy with butter, flour (stirred into butter until brown) and bouillon. Return meat balls to gravy, and steam.

SWISS STEAK

(Mrs. Andrew McCollam)

1½ pound round steak (1½ inches thick)
½ cup flour (scant)
1 onion (medium)
½ green pepper (chopped)
1 cup (boiling) water
2 tablespoons fat
salt and pepper to taste

Wipe meat with damp cloth. Rub seasoning into both sides. Sprinkle one side with half the flour and beat it into the meat with meat pounder or back of butcher knife. Turn, and do the same to other side.

Heat fat in Dutch oven or covered roaster. When very hot put meat in and brown well on both sides. Add chopped onion and pepper, pour boiling water over the whole. Cover roaster tightly. Cook in oven (375 degrees) until very tender (about 45 minutes). Other vegetables, such as potatoes, tomatoes and carrots, can also be cooked with the steak.

GRILLADES WITH GRAVY

(Mrs. C. C. Krumbhaar)

1 round steak
1 tomato (or ½ can No. 1 size)
1 (large) onion
salt, pepper
1 tablespoon lard
1½ tablespoons flour
1 clove garlic (if desired)
minced green pepper and parsley

Cut steak in pieces for individual servings. Fry till brown in hot lard, then remove and set aside.

Brown the flour in same lard, add the chopped onions and let brown slightly, then add tomatoes, green pepper, garlic, salt and pepper. Put meat back in, pour in enough hot water to cover and cook slowly until meat is tender, about 1½ or 2 hours. If meat is tough, add ½ tablespoon of vinegar while cooking.

POT ROAST (BEEF DAUBE)

(Mrs. J. Sidney Aitkins)

3 (or 4) pounds rump of beef
1 cooking spoon shortening
3 (or 4) onions (large)
9 (or 10) cloves garlic
1 pod red pepper
onion tops and parsley
salt and pepper

Make incision near bone, fill with garlic, salt and pepper, then flour thickly. Heat shortening, fry daube on all sides until thoroughly brown. Add whole onions, cover daube with boiling water (about 3 or 4 quarts) and cook slowly for 2 hours. Then add green onion tops and parsley and smother 1 hour longer or until very tender. The addition of one large can of tomatoes, one bell pepper and 20 drops of tabasco during the last hour's cooking of this daube gives the piquant flavor characteristic of the Creole Sauce Piquant.

SOUTHERN STEW
(Mrs. Claude Ellender)

1 pound stew meat
2 tablespoons fat
¼ cup (chopped) onions
½ cup (chopped) sweet peppers
2 cups (boiling) water
½ cup rice
1 cup carrots
2 cups tomatoes (canned or fresh)
2 teaspoons salt

Cut meat in very small pieces. Heat fat, add the onions, peppers and meat. Brown for a few minutes. Let simmer about 20 minutes and then add water, rice, carrots and tomatoes. Put in baking dish and finish cooking in moderate oven. Two hours will not be too long. A cabbage salad and a dessert with this is a complete meal.

VIRGINIA BRUNSWICK STEW
(Mrs. Elliot Jones)

1 hen (large) or 2 spring chickens or squirrels (a 25c veal shin may be used)
1 quart butterbeans (1½ lbs.)
1 dozen ears corn (fully grained)
5 or 6 tomatoes
½ pound okra
4 white potatoes (may be left out if preferred)
1 onion (large)
Salt (kitchen spoon)

Into a large kettle put chicken cut in pieces or the meat with enough water to cover well. Add tomatoes skinned), potatoes, cut in half, butterbeans, and salt. Cook until meat drops from the bones. Remove meat and potatoes, and with a fork pull the meat into small pieces and mash potatoes. Return to kettle and add okra (sliced) and onions (cut up). Cook 10 minutes.

Split every row of corn grains and scrape with a knife so there are no whole grains. Add this corn to the stew and cook 10 minutes, stirring all the time. Season with pepper and more salt if necessary.

Serve in soup bowls. This should be thick and is a whole meal.

SLUM
(Mrs. W. K. Frantz, New Iberia, La.)

1 pound ground veal
1 pound macaroni (elbows)
2 cans Cream of Tomato soup (Campbell's)
½ lb. American cheese
1 small bottle stuffed olives
1 can mushrooms
2 green peppers

Boil macaroni with little salt until tender. Cut olives, mushrooms, and green peppers. Fry meat with seasoning, salt and pepper, add onion and garlic. Brown lightly. Add the peppers and tomato soup (rinse out cans with water) and let simmer a little while. Add olives and mushrooms; grate cheese and add. Drain water off of the macaroni; put it in a large bowl, and pour over the sauce that was made from the meat, etc. Serve in soup bowls with toast or crackers.

This serves 10.

SAUSAGE MEAT
(Mrs. D. W. Pipes, Jr.)

3 pounds (ground) pork (⅔ lean and ⅓ fat)
3 teaspoons salt
1 teaspoon red pepper
½ teaspoon black pepper
1 teaspoon sage

DAUBE GLACE
(Mrs. T. I. St. Martin)

3 pound veal roast
2 tablespoons shortening
1 tablespoon salt
6 cups water
1 onion (chopped)
1 cup celery (chopped coarse)
1 bell pepper(chopped coarse)
2 bay leaves
3 (or 4) sprigs parsley
1 tablespoon gelatin (softened in ½ cup cold water)

Rub salt into roast and sear dark brown in the shortening. When nicely browned, pour off all grease, add the water and onion, cover tightly and allow to boil slowly. After it has cooked about an hour, add the celery, green pepper and bay leaves. Continue cooking until meat is very tender and can be pulled apart with a fork. Add the parsley, minced fine. Remove from fire and add the gelatine. When cooled a little pour into mold and chill. Red pepper and Worcestershire sauce may be added if more seasoning is desired. This dish is more tasty if prepared the day before it is to be used. Unmold and slice with a very sharp knife.

DAUBE GLACE

(Mrs. Eugene Ellis through Mrs. D. W. Pipes, Jr.)

1 thick round of beef (3½ to 4 pounds)
4 (or 5) veal shanks (or pig's feet or both)
1 slice fat pork
1 teaspoon allspice (whole)
1 teaspoon black pepper (whole)
1 teaspoon cloves (whole)
¼ teaspoon cayenne pepper
3 small onions
1 leek
1 carrot
1 stalk celery
1 (whole) red pepper
3 bay leaves
salt to taste

Insert small pieces of fat pork all through meat and cook, add 1 cup of water when it cooks brown; do this 3 or 4 times. There should be about ¾ pint of gravy when done. Put the shanks, pigs' feet, vegetables and seasoning in a deep pot. Fill with water, about six quarts. Let it boil until thick, and until the meat leaves the bone. It should cook down until about 1/3 of the original amount is in the pot. Strain and add the juice of one large lemon. Put thin slices of lemon in mold, put meat in and pour the strained stock over it. Cool and put in ice box until firm.

LEFT OVER LAMB

(Mrs. J. W. Sutton)

Lamb roast (4 or 5 slices)
½ glass currant jelly
2 tablespoons tomato catsup

Melt jelly in shallow pan over low fire; add catsup; when boiling add the sliced lamb. Reduce heat, and let simmer 10 minutes.

Serve very hot, garnished with green olives.

CURRIED LAMB

(Mrs. John D. Jastremski)

2 pounds (raw) lamb (diced)
4 tablespoons butter
4 (medium) onions
4 (heaping) teaspoons curry powder (Cross and Blackwell)
1 (heaping) teaspoon sugar
1 raw tomato (or equal amount canned)
2 stalks celery
salt to taste

Heat 4 tablespoons butter, add onions, finely chopped, and let cook until soft, not brown. Add meat and enough water to well cover; then add chopped celery and tomato. When boiling add curry powder, sugar and salt. Remove to slow fire and cook for an hour and a half to two hours. If thicker gravy is desired, add two diced potatoes about 20 minutes before serving. Serve with buttered rice and Major Grey's chutney.

STUFFED LAMB CHOPS

(Mrs. R. C. Toups)

Have rib or loin chops cut about 2 inches thick and have the bone removed, if you desire. Split on one side and stuff with any preferred dressing. Sew with a coarse thread and if rib chops, and the bone is removed, draw end of chop around to make nice and flat. Season well. Place on a greased broiler, or pan, under hot flame and brown. Lower rack and let broil, turning often, until done. Remove string and dot with bits of butter and serve on a hot platter on rounds of toast and garnish with mint jelly on slices of oranges.

To pan broil: Have pan very hot. Place chops in and sear both sides quickly to keep the juices in. Then cook more slowly till done. Be sure to drain off fat so that they will broil and not fry.

BARBECUED FRANKFURTERS

12 frankfurters
1 tablespoon butter
½ onion (minced)
½ teaspoon black pepper
½ teaspoon salt
2 teaspoons sugar
1 teaspoon mustard (dry)
1 teaspoon paprika
½ cup catsup
¼ cup vinegar
¾ cup water
4 teaspoons Worcestershire Sauce
¼ teaspoon tabasco sauce

Melt butter, add onion, and cook until clear. Add dry seasonings, catsup, vinegar, water, sauces, and bring to a boil.

Make a 3-inch slit in each frankfurter. Place in baking pan, slit side up, and pour sauce over all. Bake in moderate oven 25 minutes, basting frequently.

Serve with broiled, crisp bacon.

RAVIOLI

2 recipes noodle dough (see recipe)
2 ½ cups meat (left over soup meat or roast is best)
1 cup American cheese (grated)
1 ½ teaspoons salt
½ teaspoon black pepper
1 medium-size onion
2 buds garlic
1 large can tomatoes
Red pepper to taste

Grind meat, onion, and garlic, add pepper and salt, and ½ cup cheese.

Cut rolled out noodle dough in squares, put a tablespoon of the mixture in center, fold over, and press down with a fork. Place in baking pan. Make a gravy with tomatoes, add the remaining ½ cup of grated cheese, and bake in a moderate oven about 30 minutes.

CROQUETTES

(Mrs. R. B. Butler)

¼ cup butter
½ cup flour
1 cup milk
2 cups (cooked) meat (measured after cutting into small pieces with scissors)
1 tablespoon butter
¾ cup (finely chopped) green onions and tops (use more white part than green tops)
¾ cup (finely chopped) celery
4 tablespoons (finely chopped) parsley
1 tablespoon lemon juice
salt and pepper to taste
1 egg (slightly beaten)
fine bread crumbs (sifted)

Fry onions and celery in tablespoon of butter over slow fire until soft (about five or ten minutes). In another vessel melt the ¼ cup of butter, stir in flour and add milk gradually, stirring carefully to prevent lumping. Cook until thick. Into this thick white sauce stir the onions and celery, the parsley, lemon juice, cut up meat and salt and pepper to taste.

Turn out on platter and place in refrigerator to become cold and very stiff. When stiff, divide by tablespoons. Roll these into balls between palms of hands, then slightly oblong. Cover with very fine bread crumbs. After preparing all in this manner dip each croquette into mixture of 1 egg slightly beaten and 1 tablespoon water. Cover entire surface again with fine, sifted bread crumbs. Place on platter which has been sprinkled with bread crumbs. These can be kept in refrigerator until next day if temperature is kept low. Using a wire basket, fry in very hot cooking oil (deep enough to cover croquettes) to a golden brown. Drain free of grease on brown paper. They can be kept warm in oven. If kept in an electric refrigerator very long they should be removed an hour before frying, otherwise they will brown on outside before heating to the center.

For Chicken Croquettes:

Place chicken whole in boiling water to which has been added chopped onions, celery, salt, pepper, garlic (if liked) and any other desired seasoning. Cook until tender and cut with scissors into small pieces. Follow instructions for croquettes.

For Veal Croquettes:

Use ¼ cup finely cut boiled ham with 1¾ cups cold veal roast (cut fine). The ham adds flavor to the veal. Follow croquette instructions.

For Oyster Croquettes:

Place oysters in a pot without any liquor. Cook over slow fire until edges curl and the white liquor in oysters is drawn out. The oysters are then ready to be cut up and measured for croquettes. A part of this oyster liquor can be used in place of all milk for the white sauce. It may, however, be very salty and no salt should be added to the croquette mixture until the amount is determined after addition of oyster liquor. Chicken and oysters can be combined in croquettes. Mushrooms can be added if desired.

FRIED CHICKEN

(Mrs. R. C. Toups)

1 ½ (or 2) pounds (spring) chicken
1 egg
¼ cup milk (about)
flour

Disjoint chicken and season. Beat egg lightly, add milk. Roll chicken in this and then in sifted flour. Fry in deep, hot fat (about 475°), then reduce heat slightly and cook until tender and brown. Be careful not to burn. Drain well on brown paper. Serve on hot platter and garnish with parsley and rings of French fried onions.

ROAST CHICKEN
(Mrs. R. B. Butler)

1 (young) hen
4 (level) tablespoons flour
4 (level) tablespoons butter
salt to taste

After preparing chicken for cooking, tie wings and legs close to body, and salt. Cream butter with flour. Cover chicken with this paste. Place in hot oven in uncovered cooker. Cook until paste begins to color and juices begin to gather and brown at bottom of cooker. Then add small quantity of hot water and cover tight. It will be found necessary to add more water occasionally and to turn chicken for even cooking. When done there should be sufficient golden brown gravy to be served with chicken. Before adding water first time be sure there are no burnt particles on bottom of cooker.

CHICKEN FRICASSEE
(Mrs. J. C. Dupont)

1 (large) hen
3 (large) onions
1 (heaping) tablespoon lard
2 (rounding) tablespoons flour
salt and red pepper to taste

Cut chicken as for frying. Chop onions very fine or grind in food chopper. Brown chicken in hot lard. Remove from frying pan and add flour. Stir until light brown; add onions and cook until the roux (or mixture) is golden brown. Then add chicken and about 1 quart boiling water, if chicken is young (an older chicken would require in addition to the quart a small amount of hot water added later and repeated until chicken is tender). Season with salt and pepper and when almost done add onion tops and parsley. Stir as stew thickens to prevent burning and, if desired, add a can of mushrooms.

CHICKEN LOAF
(Mrs. R. E. Swanson)

1 chicken (about 3 lbs.) boiled
1 cup macaroni rings (cooked)
1 cup cheese (grated)
1 tablespoon pimento (minced)
1 tablespoon green pepper (minced)
1 can mushrooms (small)
2 cups chicken broth
2 tablespoons butter
1 cup flour
½ pint thin cream
Salt and pepper (to taste)

Cut up chicken; make sauce of butter, flour and chicken broth, salt and pepper (should be very thick). Add cheese and let melt, combine with chicken, macaroni, pimento and green pepper. Pour in greased loaf pan, cover with cracker crumbs, and pour cream over top. Bake 2 hours in a slow oven, placing pan in a pan of water.

CHICKEN PIE
(Mrs. Andrew McCollam)

2 cups left over chicken (cut in cubes)
3 stalks celery (chopped)
1 small onion (chopped)
1 small can mushrooms
2 tablespoons flour
2 tablespoons shortening
Salt and pepper (to taste)

Make a roux with flour and shortening, and when it is brown put in chicken, celery, onions and mushrooms, and about 2 cups of water. Let it cook as for chicken fricassee. Line deep pie plate with crust and cover with crust, or place in deep dish with top crust only.

CHICKEN PIE
(Mrs. C. C. Krumbhaar)

1 chicken
3 tablespoons fat
1 onion (chopped fine)
1 cup (boiling) water
seasoning to taste
1 cup cream
1 tablespoon butter
2 (hard-cooked) egg-yolks
dash of nutmeg

Cut up chicken and put in deep pot with 3 tablespoons fat. Let brown a little, add onion (chopped fine) and seasoning to taste. Pour in 1 cup boiling water, stir well and let simmer until well cooked.

Rub together the hard-cooked yolks, butter and cream. Add dash of nutmeg. Mix with the chicken and pour all into deep pan lined with pastry. Put into oven and bake until crust is done. This is an uncovered pie. The bones may be removed, if preferred.

CHICKEN WITH DUMPLINGS

Prepare chicken for fricassee (see recipe for Chicken Fricassee) and about 12 minutes before serving add the dumplings (see recipe for Dumplings), dropping them in lightly and bringing the chicken to a brisk boil. Place chicken and dumplings on dish and pour gravy over.

DUMPLINGS

(Mrs. May P. Lashbrooke)

2 cups flour
1 cup (sweet) milk
3 teaspoons baking powder
½ teaspoon salt

Sift flour, baking powder and salt. Add milk gradually, stirring until batter is smooth. Drop from teaspoon into pot on top of chicken about 12 minutes before serving time. Keep vessel covered.

CHICKEN IN CREAM

(Mrs. C. C. Krumbhaar)

2 (large, young) hens
1 pound bacon (sliced)
1 quart cream
salt and pepper to taste

Fry bacon, but not crisp. Lightly brown the breasts and second joints of hens. Put layers of chicken and bacon in casserole (sprinkling with pepper) until all is used. Cover with cream and cook slowly for two hours.

CHICKEN SAUCE PIQUANT

(Mrs. Percy R. Davidson)

5 cooking spoons cooking oil
3 cooking spoons flour
4 (large) onions
1 can peas
1 can mushrooms
1 (large) chicken
1 (large) can tomatoes
½ pod garlic
Red pepper and salt to taste

Brown flour in oil, then add onions and cook to a golden brown. Add tomatoes. Let this fry until well cooked, then add the chicken cut into pieces and enough water to make gravy. Cover and cook slowly until chicken is ready to leave the bone. Just before serving add mushrooms and sweet peas.

CHICKEN CHOP SUEY

(Mrs. J. Berwick Duval)

1 chicken (about 2½ lbs.) boiled and meat cut in large pieces
1 pound lean veal (sliced)
½ pound lean pork (sliced)
3 onions (chopped)
1 large bunch celery
½ pound dry mushrooms (soaked in water 1 hour)
1 can water chestnuts
1 can bamboo sprouts
1 pound fresh bean sprouts (or 1 can)
2 tablespoons salt
¼ teaspoon pepper
6 tablespoons olive oil
2 tablespoons flour
½ cup "Shoyo" sauce
Chicken stock

Fry slices of veal and pork in oil until brown. Cover and steam, adding a little chicken stock when needed, until meat is tender. Cut celery in 2-inch pieces then cut into straw-like strips, lengthwise. Slice chestnuts, bamboo sprouts and onions. When meat is tender add chicken and all vegetables except bean sprouts. Add the "Shoyo" sauce, salt and pepper, cover tight and let steam about 10 minutes, stirring occasionally. Smooth flour with a little chicken stock and add; also the bean sprouts and enough chicken stock to make gravy; cook 5 minutes. The water from the canned vegetables may also be used should the stock be insufficient. Canned mushrooms may be used, but the dried are better. The vegetables should be crisp, not cooked too long.

Serve with boiled rice, molded. Serves 15.

This may be used for Chow Mein by using the canned fried noodles in place of rice.

BUTTERBEANS AND CHICKEN

(Mrs. William Wright)

½ (large) spring chicken
1 gallon butterbeans (in hull)
1 (medium-sized) onion
1 cooking spoon fat
2 cups (hot) water

Melt fat, add chicken cut as for stew. When slightly brown add finely chopped onions, salt and pepper. When onions have cooked until soft (but not brown) add butterbeans. Smother down until beans are done. Stir now and then. Add about 2 cups of hot water and cook to thickness desired.

CHICKEN BAKED WITH MILK
(Mrs. X. St. Martin)

1 (5-pound) chicken
1 quart (rich) milk (or more)
2 cans mushrooms
salt, cayenne and black pepper to taste

Season chicken inside and outside. Place in self-basting roaster with milk and cook in moderate oven. Turn chicken over every 20 or 30 minutes. When tender remove cover to roaster and let chicken brown on both sides. Do not let it fry at any time. When brown on both sides remove chicken from gravy and add mushrooms. Cook for 10 minutes longer. There should be about 3 cups of milk gravy. Parsley may be added if liked.

WILD DUCK WITH TURNIPS
(Mrs. C. P. Smith)

2 wild ducks
6 turnips
2 tablespoons lard
2 tablespoons flour
1 (large) onion
salt and red pepper to taste

Cut up ducks as for stew and brown in hot lard, but do not burn. Remove after browning. In the same lard brown flour, add chopped onion and cook until golden brown. Add duck and turnips which have previously been boiled 20 minutes. Cover with hot water, season with salt and red pepper to taste and cook until duck is tender. If water cooks low, add enough to make a nice gravy. Chopped onion tops and parsley put in about 10 minutes before taking off fire improve the gravy.

ROAST DUCK WITH POTATO DRESSING
(Mrs. J. J. Shaffer)

After stuffing duck, salt, pepper and dredge with flour. Fry brown on all sides in hot fat. Add small amount of water, cover tightly and cook slowly until tender, adding a little water when necessary.

For dressing, boil Irish potatoes, mash and season with butter, onions, sage, pepper and salt. The sage may be omitted if preferred.

QUAIL ON TOAST
(Mrs. R. W. Collins)

Season quail with salt and pepper. Put cooking oil in pot and when hot put in quail and brown on both sides to a golden brown. Then add a little hot water, cover pot tightly and let steam finish cooking birds, adding a little water when necessary. Spread slices of bread with butter put under gas flame to brown. When birds are done, place on toast and pour a little of the gravy over each one. Garnish with parsley.

BAKED TURKEY WITH RICE AND CORN BREAD DRESSING
(Mrs. J. C. Dupont)

3 (large) onions
2 cloves garlic
2 dozen (small) oysters
1 cup (chopped) pecans
2 (heaping) tablespoons lard
2 (heaping) tablespoons butter
gizzard and liver of turkey
corn bread
cooked rice
onion tops
parsley
salt and pepper to taste

Grind onions, garlic, gizzard and liver. Brown onions in 1 heaping tablespoon hot lard, add liver and gizzard, cook well, then add the onion tops, oysters, parsley, salt and pepper. Divide this measure.

To first portion add the pecans, corn bread (crumbled). Add 1 heaping tablespoon of butter and moisten with oyster water. Season to taste.

To second portion add cooked rice. After mixing thoroughly add 1 heaping tablespoon butter and oyster water, as dressing must not be too dry. Use corn bread dressing for front and rice for rear. Dust turkey with flour and brown well in 1 heaping tablespoon lard. Add water, cover and steam until tender. Remove cover to get skin crisp. One can of mushrooms put into gravy one-half hour before done adds to turkey dinner.

HOW TO PREPARE SWEETBREADS
(Mrs. R. C. Toups)

To prepare the sweetbreads, soak in cold water about 20 minutes. Then remove pipes and membranes. Cook in boiling salted water (to which a little lemon juice or vinegar has been added) until tender, which is usually about 20 or 30 minutes.

SWEETBREADS WITH BACON
(Mrs. R. C. Toups)

Cut prepared sweetbreads in large pieces. Season lightly, fold thin slices of bacon around, and secure with toothpicks. Brown slowly in frying pan (draining off fat as it accumulates) until crisp. Remove toothpicks and serve at once on toast and garnish with triangles of sliced lemon covered with minced parsley.

SWEETBREADS AND MUSHROOMS

(Mrs. R. C. Toups)

1 ½ cups prepared sweetbreads (diced)
1 cup mushrooms (cut in pieces and stewed in butter)
1 cup cream sauce
2 egg-yolks

Make a rich cream sauce (about a cup) and season well. Add the yolks of 2 eggs well beaten and let cook thick. Then add sweetbreads and mushrooms and let cook up once to heat. Serve at once on toast, or in patty shells, timbales, toasted bread baskets or scooped-out rolls that have been toasted and brushed with melted butter. Pimentoes and finely chopped celery may be added to the sauce, if liked.

VENISON ROAST

(Mrs. Gibson Stevenson)

venison roast
2 tablespoons fat
3 tablespoons flour
2 (small) onions
salt and pepper to taste
parsley, bay leaf, onion tops

Salt, pepper and flour roast. Fry brown on all sides in hot fat. Remove from pan, brown 3 tablespoons of flour in same fat and add finely chopped onions. Put roast back into pan, cover tightly and cook slowly (turning often) for 5 or 10 minutes. Then cover roast with hot water, add chopped parsley, onion tops, bay leaf and any other seasoning desired. Cook slowly from 2½ to 3 hours, adding water when necessary.

BARBECUED ROAST

(Mrs. Jack Waites)

4 (or 5) pounds roast (beef, pork or mutton)
salt and pepper to taste
¼ cup Wesson oil
½ cup vinegar
1 tablespoon Worcestershire Sauce
1 tablespoon mustard (prepared or dry)
1 tablespoon catsup
tabasco to taste

Season roast with salt and pepper. Rub well with lard and dredge with flour. Place in hot oven in uncovered roaster. Cook until well browned and juices begin to gather in pan. Then add small quantity of water and cover tightly. Make a barbecue sauce by combining the oil, vinegar, Worcestershire sauce, mustard, catsup, tabasco and salt, if more is required. When roast is about half done, pour sauce over it, mixing with gravy in pan. Baste frequently. If rare beef roast is desired, allow 15 minutes per pound. For medium roast, 20 minutes; well done, 25 minutes. Pork requires longer cooking—30 minutes per pound; mutton, 25 minutes.

CHILI

(Mrs. John D. Jastremski)

2 pounds (raw) round steak (diced)
4 (medium) onions
3 (medium) potatoes
2 (heaping) tablespoons chili powder (Gebhardt's)
1 ½ teaspoons sugar
2 stalks celery
salt to taste

Melt a piece of beef suet, use fat from it or lard. When hot add meat, cover and let simmer for few minutes. Then add finely chopped onions, celery and chili powder and enough water to cook for two hours on slow fire. Add sugar, salt and cayenne to taste. About 20 minutes before serving add diced potatoes.

SOUTHERN FRIED LIVER

(Mrs. Paul Adams)

Prepare liver for frying by removing skin, then slice thin. Salt and pepper well. Dip each piece in flour, fry in hot fat until a golden brown, turn so that each piece will brown evenly. Slice onions and spread over liver. Cover tight and smother slowly.

CALF'S LIVER

(Mrs. J. Sidney Aitkins)

1 calf's liver
1 cooking spoon shortening
2 cups onions (sliced in rings)
1 pod red pepper

Slice liver and parboil. Put shortening in pot (with self-basting cover), add onions and fry golden brown. Then add liver and one pod of red pepper. Cook slowly until thoroughly brown. Add salt and pepper to taste, about one pint of boiling water and simmer a while longer. Cover pot tightly and set on back of stove until tender. Serve with grits on cold evenings for supper.

CALF BRAINS "á la POULETTE"
(Miss Kate Minor)

1 can mushrooms
2 sets of brains (cleaned and scalded)
½ pound butter
6 (hard-cooked) eggs
breast of a broiled chicken (cooked with a little onion)
1 (raw) egg
8 ounces sherry
½ cup chicken broth

Cream butter and hard-cooked yolks. Chop egg whites, chicken and mushrooms. Mix, then add the other ingredients. Put in baking dish or ramekins, sprinkle with bread crumbs and bake until brown.

SPICED TONGUE
(Mrs. J. Berwick Duval)

1 (large) tongue
1 (large) onion
1 clove garlic
1 teaspoon sage
2 tablespoons flour
2 (heaping) tablespoons fat
1 can tomato paste
onion tops, parsley, few cloves and allspice

Wash tongue thoroughly. Boil for 2 hours. Take out of hot water and plunge into cold water. Remove skin, which will peel off easily. Melt fat, put tongue in and brown well. Remove it and put in onions, then flour and make a brown roux. Add tomato paste and let cook down well. Add 2 cups of hot water in which tongue was boiled, then put tongue back, add all seasoning and cook 1 hour, adding hot water when necessary. If tongue is still tough add 1 tablespoon of vinegar to which a pinch of soda has been added. This will make it tender.

TRIPE (SUPPER MENU FOR 12 MEN)
(Mrs. X. St. Martin)

12 pounds tripe
7 (No. 1) cans tomatoes
12 (large) onions
2 large bell peppers
1 (small) bunch celery
1 cup cooking oil
onion tops and parsley

Boil tripe in highly seasoned water until very tender. When cooked, drain and let stand until cold. Cut the tripe into long strips. Cut onions, celery, onion tops, parsley and bell peppers very fine. To make the tomato gravy, fry onions until very brown. Then add tomatoes, tripe, bell peppers, celery, parsley and onion tops. Let this cook 15 minutes after it starts boiling. Season with salt and cayenne pepper to taste. This amount will serve 12. Serve with grits and potato salad.

Grits:

7 cups coarse grits
7 cups water
salt to taste

Wash grits, drain all the water out. Put water, grits and salt in a pot that covers air-tight, let cook for 1 hour and a half on a very low fire. Serve while hot. This is the quantity necessary for "Tripe Supper Menu for Twelve Men."

VIANDE MARINEE (PICKLED MEAT)
(Mrs. Alfred C. Richard through Mrs. Joe Richard)

meat (pork, venison, rabbit, squirrel or beef)
salt
red pepper
vinegar (good quality)

Slice meat from the bone, season to taste with salt and red pepper. Rub meat with good grade of vinegar, using 2 tablespoons vinegar to 1 pound of meat. Pack in jars, set in refrigerator for 3 days.

This method makes tough meat tender and is an aid in preserving meat for a week, when there is an abundance on hand.

Sprinkle with flour or dip in beaten egg (diluted with 1 tablespoon water) and roll in crumbs when ready to fry meat.

CARROT MEAT LOAF
(Mrs. J. C. Lisle)

2 lbs. ground meat
1½ cups ground carrots (raw)
3 eggs
3 slices whole wheat toast
4 onions chopped fine
salt
pepper
2 cans tomato paste

Mix meat, carrots, eggs, toast, half of the onions, salt and pepper. Shape into two loaves. Roll loaves in flour and brown well on all sides in bacon drippings. Place in baking dish and cover with other half of onions and two cans of tomato paste diluted with four cans of water. Bake at 350 degrees for about 1 hour, basting several times. Serve one loaf hot with rice; serve the other at another meal sliced cold.

BRISKET STEW—MEAL IN ONE

(Mrs. J. C. Lisle)

8 lbs. brisket stew meat
12 medium sized potatoes
8 large white onions
12 carrots
salt and pepper
garlic
1 cup flour

Drop stew meat into paper sack with flour, salt and pepper. Shake well. Chicken fry floured meat. Pour off all but two or three tablespoons of fat. Add 1 quart water and 2 of the onions chopped fine. Add 2 pods of garlic if desired. Allow to cook covered for 1 hour. Prepare whole onions first and put in pot with meat. While onions and meat are cooking prepare carrots and put in pot; then potatoes. Cook until carrots and potatoes are done. Remove all vegetables and meat and prepare gravy according to personal preference if not thick enough.

NOTE: All vegetables are cooked whole. This serves a large crowd.

TO COOK VIRGINIA HAM

(Mrs. Allen Thornton, Culpepper, Va.)

Cover with cold water and soak overnight. In the morning scrape and wash. Cover well with cold water and boil (slowly) until small bone in shank will shake. Cool in water in which it was boiled. Skin and cover with bread crumbs to which have been added ½ cup of sugar and 1 teaspoonful of black pepper. Bake until brown.

(Mold only indicates an old ham.)

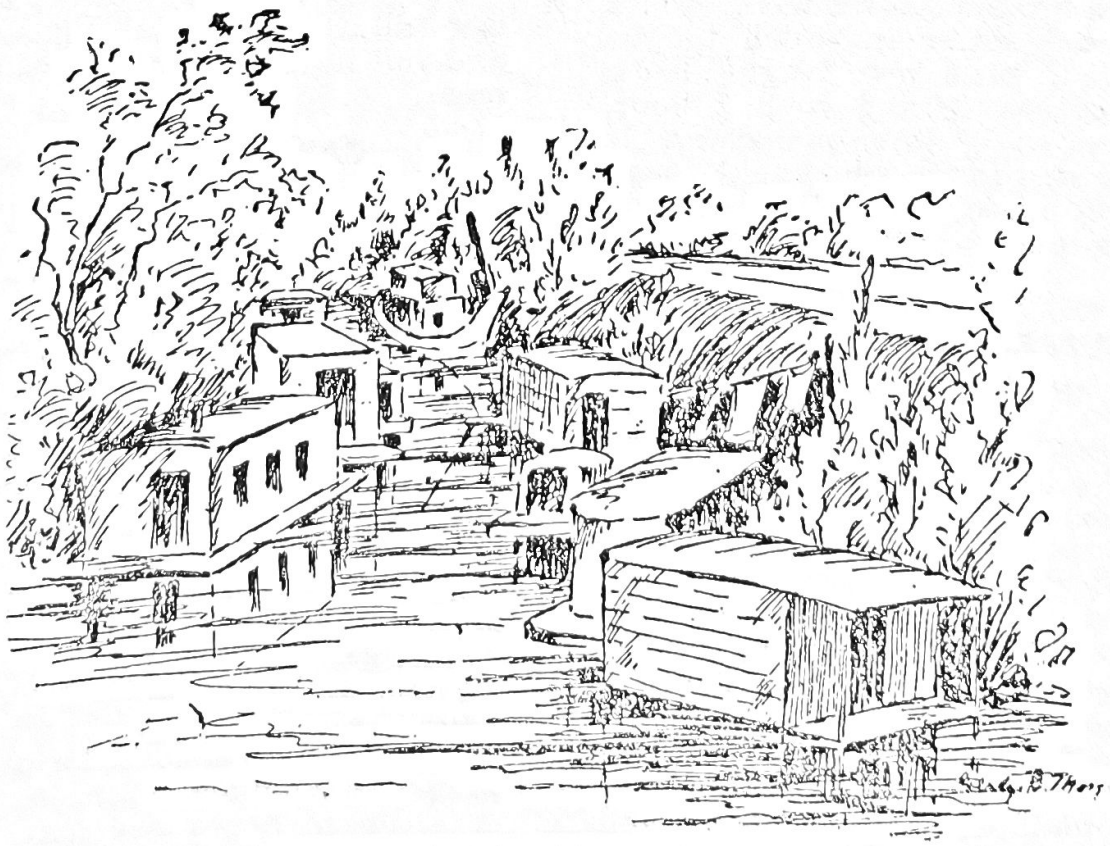
CREAMED CHICKEN AND BISCUITS

(Mrs. Ralph Buisson)

2 large springers, cut in serving pieces
2 eggs well beaten
2 cups fine bread crumbs
1 pint top cream

Salt and pepper chicken, dip in egg and then in crumbs. Place in deep dutch oven, add 2 cups water and cover tightly, bake in moderate oven (350 degrees) until chicken is done. Remove cover and add cream, let stay in oven another 20 minutes without cover.

Serve with hot biscuits and green salad.



FISHING CRAFTS, TERREBONNE BAYOU.

BEAN LOAF
(Mrs. J. Berwick Duval)

3 cans baked beans
½ pound (grated) cheese
bread crumbs
onions and green pepper to taste

Mash beans thoroughly. Add cheese, salt, seasoning and enough dry bread crumbs to form into a loaf. On top of loaf lay a few slices of bacon. Put a very little water in pan and baste occasionally. Bake in moderate oven.

Serve with tomato sauce poured over the loaf. This is a good substitute for meat and by omitting the bacon is a good dish for Friday.

WHITE BEANS
(Mrs. Aurestile Pellegrin)

1 pint white beans (soaked in cold water)
2 (large) onions (chopped)
1 pound salt meat (or pickled pork)
parsley and onion tops (chopped)

Soak beans overnight if convenient, otherwise three hours. Remove from water, add a little more than enough fresh cold water (unsalted) to cover beans in the pot and cook until they crack. Soak meat in cold water (or scald by boiling a few minutes) to remove excess salt, after which fry meat and onions until brown. Add beans and cover with the same water in which they were boiled. Cook slowly until beans are very tender. Minced parsley and onion tops are added the last 15 or 20 minutes of cooking. There should be a small quantity of gravy with the beans when ready to serve.

BUTTERBEANS
(Mrs. Gibson Stevenson)

butterbeans
1 (small) onion
1 tablespoon lard
salt, butter, and black pepper to taste

Rinse beans. Fry small onion in a spoonful of hot lard. Turn butterbeans into pan. Cover tightly, stirring often. When beans have turned bright green, add hot water to cover and salt. When done, add butter and black pepper to taste.

STRING BEANS
(Mrs. Aurestile Pellegrin)

2 pounds string beans (strings removed)
1 pound salt meat (or pickled pork)
2 (large) onions (chopped)
1 tablespoon lard

Soak meat or scald, to remove excess salt. Heat lard, put in meat and onions and fry until brown. Add beans, cover with water, put lid on pot, and boil slowly until done. Garlic added with onions improves flavor.

ESCALLOPED CABBAGE
(Mrs. Claude Ellender)

3 cups cooked cabbage
1 cup white sauce (medium thick)
½ cup (grated) cheese
bread crumbs (buttered)
salt and pepper to taste

Shred cabbage and remove hard parts. Cook in boiling salted water until tender, which is from 7 to 10 minutes (no longer as the cabbage will be strong and hard to digest). Add grated cheese to white sauce just before removing from the fire and pour over cabbage in buttered dish. Cover with buttered crumbs and brown in oven.

CARROT LOAF
(Mrs. Alfred O'Neal)

2 pounds carrots (about 2 cups after boiling and mashing)
¾ cup (fine) bread crumbs
¾ cup thick white sauce
2 tablespoons (minced) onions
2 tablespoons (minced) parsley
3 eggs (beaten until light)
salt and pepper to taste

Mix carrots (which have been boiled soft and mashed well), bread crumbs, onion, parsley, eggs, salt and pepper together and put in well greased baking pan. Pour white sauce over this and sprinkle with bread crumbs. Dot with butter and bake in moderate oven until browned (about 45 minutes).

GREEN BEANS
(Mrs. Edward H. Irwin)

1 pound green beans (or pole beans)
8 slices bacon
1 onion (small) sliced
½ tablespoon flour
¼ cup vinegar
2 teaspoons sugar

Boil beans in salted water until tender and drain.

Cut bacon in small pieces and fry until crisp. Take out bacon and cook onion in fat, add flour and stir until smooth, add sugar and vinegar, cook few minutes, add bacon pieces and pour over the beans.

CASHAW
(Miss L. V. Gray)

cashaw (medium size)
2 cups sugar
water to moisten
¼ cup Karo syrup (white)
lump of butter

Put sugar in pot with water to moisten, Karo syrup, cashaw cut in pieces with or without rind. Cook slowly until tender, add butter just before taking off fire.

BOILED CABBAGE
(Mrs. C. C. Krumbhaar)

cabbage
boiling water
2 tablespoons salt
½ teaspoon soda

Separate the leaves of the cabbage, put into cold water for sometime before boiling. To a large kettle of boiling water, add 2 tablespoons of salt and ½ teaspoon soda. Drain the cabbage and plunge it into the kettle. Cover for a moment, until water boils again. Remove lid and continue boiling rapidly for about 20 minutes. If cabbage is first shredded, less time will be required.

CREAMED CELERY
(Mrs. Lee Junca)

3 cups celery (diced)
½ teaspoon sugar
½ teaspoon salt
1½ cups white sauce
dash paprika

Thoroughly wash celery and place in a medium-sized pot with salt, sugar and boiling water to half cover. Put on lid and boil until celery is tender (about 45 minutes). The liquid should be largely evaporated. Use what remains in preparing the white sauce. Combine celery with sauce, and add a tablespoon of butter and paprika.

CAULIFLOWER au GRATIN
(Mrs. Allen Sanders)

Soak cauliflower in cold salted water for 15 minutes. Then plunge into boiling water, slightly salted. Boil the cauliflower until just tender, drain, break into sprigs.

Put into a baking dish and add grated cheese and a cream sauce made of milk, butter and cornstarch (or flour). Season. Sprinkle cheese and butter over the top and bake until brown in a moderate oven.

Irish potatoes, cabbage and turnips may be cooked in the same manner.

CORN CHOWDER
(Almost a Meal In Itself)
(Mrs. Claude Ellender)

2 cups corn
4 cups potatoes (diced)
1½ inch cube salt pork
1 (sliced) onion
4 cups (scalded) milk
2 cups (boiling) water
3 tablespoons butter
1 teaspoon salt
½ cup cracker crumbs

Cut pork into small pieces and fry a golden brown, add onion and cook slowly without browning for 5 minutes. Add boiling water and the potatoes, cook until potatoes are soft. Add scalded milk, corn and seasonings. Add cracker crumbs and serve immediately. Serves six people. (Shrimp may be substituted for salt meat.)

CORN FRITTERS
(Mrs. Thomas Holcombe)

1 can corn (No. 1 can)
2 eggs
1 teaspoon baking powder
¾ cup flour
salt, black pepper, red pepper to taste

Beat eggs well and add corn. Sift flour and baking powder and add to mixture. Add seasoning and fry in deep hot fat. Use a small spoon to drop the batter.

CORN PUDDING
(Miss Edna McCollam)

2 cups grated corn
2 eggs (beaten slightly)
1½ tablespoons melted butter
2 cups milk (scalding)
salt and pepper to taste

Mix all together, put in greased baking dish, set in pan of warm water and bake in moderate oven.

COWPEAS
(Mrs. Aurestile Pellegrin)

2 pounds cowpeas (shelled)
1 pound salt meat (or pickled pork)
2 (large) onions (chopped)
1 tablespoon lard

Shell peas and follow directions for cooking string beans.

FRIED EGG PLANT
(Mrs. Andrew McCollam)

1 egg plant (large—about 2 pounds)
1 egg
1 cup bread crumbs
salt and pepper

Peel egg plant; slice in ½-inch slices crosswise. If slices are too large cut them in half. Beat egg. Roll egg plant slices in egg and then in bread crumbs and fry in generous amount of very hot fat. Half ripe tomatoes may be prepared the same way.

EGGPLANT SOUFFLE
(Mrs. J. Berwick Duval)

1 (medium-size) eggplant
2 tablespoons butter
2 tablespoons flour
1 cup (sweet) milk
¾ cup (soft) bread crumbs
½ cup grated cheese
2 teaspoons (grated) onion
1 tablespoon tomato catsup
1 teaspoon salt
2 eggs

Peel eggplant, cut in small pieces, and boil until tender, then mash. Melt the butter, add flour, stir in milk and stir until thick and smooth. Add the mashed eggplant, cheese, bread crumbs, onion, catsup, salt and egg yolks beaten until light. Lastly, fold in the egg whites beaten stiff. Turn into a greased baking dish, set in a pan of hot water and bake in moderate oven about 45 minutes.

Serve immediately. Serves six.

STUFFED EGGPLANT
(Used Also For Bell Pepper)
(Mrs. J. C. Dupont)

2 (medium-size) eggplants
2 onions
4 slices bacon (or ham or chicken liver and gizzard)
3 slices (stale or toasted) bread (soaked in milk or water and squeezed dry)
bacon fat

Boil eggplants until tender, cut each into two parts and scrape out inside.

Broil bacon in dry skillet until crisp, taking great care not to burn it nor the fat from it.

Remove bacon, and in remaining fat fry onions (ground or chopped fine) until light brown. Add meat (chopped fine or ground) and cook a while longer if ham or chicken parts are used. Then add eggplant, bread and season to taste with salt, pepper, onion tops and parsley. Fry a while longer, fill shells, cover with bread crumbs and bake until crumbs are brown.

For stuffing bell peppers, squash and vegetable pears, the same principle is followed. Six bell peppers may be substituted for the two eggplants. A clove of garlic can be added if liked, and shrimp can be used instead of meat if preferred.

BAKED BANANAS
(Miss Mary Cage)

6 bananas
3 tablespoons butter (melted)
2 tablespoons lemon juice
⅓ cup sugar
½ cup water

Remove skins from bananas and leave whole. Place in shallow pan, cut a thin wedge-shaped piece from the top of each, lengthwise. Mix butter, lemon juice and sugar, and fill each cavity and add water. Bake in a moderate oven about 30 minutes or until bananas are soft and slightly brown. Baste occasionally.

FRIED APPLES
(Mrs. Herman Cook)

Tart apples
salt
cinnamon
sugar
melted butter

Slice apples in thin slices crosswise making a ring. Do not peel but remove core. Have melted butter in skillet, add apple slices, sprinkle with sugar, pinch of salt and cinnamon. Fry slowly until brown.

HASHED BROWN POTATOES
(Mrs. Lee Junca)

2 tablespoons oil or drippings
6 boiled potatoes
salt and pepper

Chop the potatoes, adding salt and pepper to taste. Heat the fat in frying pan, add the potatoes to the depth of about one inch. Press the potatoes down in the pan, packing them firmly. Cook slowly without stirring until the potatoes are brown. Then begin at one side of the pan and fold the potatoes over the other like an omelet, packing closely together. Turn out on hot serving platter and serve.

POTATO SOUFFLE
(Mrs. William McCollam)

4 cups diced potatoes
1 cup milk
2 tablespoons butter
1 teaspoon salt
1 teaspoon (grated) onion
2 eggs
paprika

Add milk, butter, salt and onion to the mashed potatoes and beat until light. Add egg yolks, slightly beaten and fold in the whites which have been beaten until stiff and dry. Pile in buttered dish, sprinkle with paprika and bake in moderate oven until firm (about 1 hour).

POTATOES au GRATIN
(Mrs. Gibson Stevenson)

6 (cold) boiled potatoes
1 cup grated cheese
2 tablespoons flour
2 tablespoons butter
1 pint hot milk
salt and paprika to taste

Make a white sauce with hot milk, butter, flour, dash of salt and paprika. Cook until smooth and thick. Place a layer of sliced potatoes in baking dish, sprinkle thickly with cheese, cover with white sauce; continue with alternate layers, having white sauce on top with cheese sprinkled over it. Bake 20 minutes.

BOUTTE POTATOES
(Mrs. John Gazzo)

2 tablespoons butter
2 tablespoons flour (level)
2 (large) onions (cut fine)
½ teaspoon salt
1 pint milk
4 (heaping) cups (diced) potatoes

Melt butter, add flour, then onions, fry until tender, but not brown. Then add potatoes and cook for about 10 minutes over moderate fire. Add milk that has been heated, and cook in covered pot on very low fire for about 30 minutes.

POTATO CROQUETTES
(Mrs. R. B. Butler)

2 cups mashed Irish potatoes
1 egg-yolk
2 (level) tablespoons flour
1 tablespoon butter
½ teaspoon salt

The above will require about 4 medium-sized Irish potatoes which must be steamed for best results, not boiled.

After steaming until done, pass hot potatoes through ricer and mash together into a mass with spoon. Then measure two cupfuls, pressed down. Add butter to hot potatoes, also salt, flour, then egg-yolk. Beat thoroughly until potatoes are light and fluffy. Form into eight oblong croquettes. Cover each with flour, place on platter sprinkled with flour and set in refrigerator to cool. During the entire operation, the potatoes have not been allowed to cool. When cool, fry in wire basket in deep smoking-hot fat and serve at once.

SWEET POTATO SOUFFLE
(Mrs. R. B. Butler)

2 cups (warm) mashed sweet potatoes
¼ cup (brown) sugar
2 tablespoons butter
2 eggs
¼ teaspoon salt
½ cup cream
marshmallows

Make a batter of the warm mashed sweet potatoes by adding well beaten egg-yolks, salt, sugar, butter and enough cream to give mixture the consistency of cake dough. Lastly fold in the stiffly beaten egg whites. Pour into a buttered baking dish. Cover top with marshmallows cut in half and bake in moderate oven (350 degrees) until marshmallows are melted and nicely browned.

If flavoring is desired, use grated lemon rind and juice to taste.

SWEET POTATO PONE
(Mrs. O. C. Sundbery)

6 to 8 sweet potatoes
2 cups sugar
½ cup flour
4 eggs
½ cup butter
1 tablespoon nutmeg
1 tablespoon cinnamon
1 teaspoon allspice
1 teaspoon baking powder

Boil potatoes, peel, mash while hot. Add sugar, stir. Add butter and eggs, beat well. Sift flour and baking powder. Add to mixture. Add spices, beat until light. Pour in greased pan and bake in moderate oven (350°).

SWEET POTATOES CARAMELED
(Mrs. C. C. Krumbhaar)

sweet potatoes
2 tablespoons fat
sugar

Boil potatoes until done, but not soft. Cut lengthwise in halves or quarters. Fry in hot fat, and while cooking sprinkle generously with sugar.

ORMOLOO OF ONIONS
(Mrs. John Sutton)

6 white onions
6 Irish potatoes
½ teaspoon white pepper
1 teaspoon salt
1 cup milk
2 eggs (beaten)
¼ cup butter (melted)

Peel onions and potatoes and boil together until quite soft. Mash thoroughly and add pepper, salt, milk, and beaten eggs. Stir long and hard. Bake in well greased dish in 350° oven, after pouring butter over the top.

FRENCH FRIED ONION RINGS
(Mrs. R. C. Toups)

1 egg-yolk
½ cup milk (scant)
½ cup sifted flour
1 tablespoon melted shortening (or cooking oil)
1 (heaping) teaspoon baking powder
onions (at least 2 inches in diameter, preferably Bermuda or any mild onion)

Peel and cut onions into ⅛ inch slices. Separate into rings, reserving the small ones for other cooking. Let stand in cold milk in a covered bowl in refrigerator a couple of hours. Drain, dry, and season with salt and pepper. Make a batter of the ingredients listed above. Dip slices in batter and fry in deep hot fat. Drain well as you remove from fat by placing on brown paper.

The onions can also be cut into strips as for French fried potatoes.

PEPPERS STUFFED WITH FRESH GREEN CORN
(Carrie Sundbery)

12 ears green corn (2½ cups scraped corn)
6 green peppers
½ cup milk
butter, salt and pepper

Cut lengthwise of cob through each row of kernels and scrape with knife to remove pulp; there should be 2½ cups. Put pulp in pan, add milk and cook over very slow fire 25 minutes, stirring frequently. Season with butter, salt and pepper.

Parboil peppers, stuff with prepared mixture and bake 10 to 15 minutes in hot oven (400° F.).

BROILED TOMATOES
(Mrs. C. C. Krumbhaar)

Choose solid tomatoes a little under ripe. Cut in slices about ¼ inch thick. Have ready a skillet with small quantity of hot fat. Put in tomatoes, sprinkle liberally with sugar, let cook until soft and brown, serve on toast.

BAKED STUFFED TOMATOES
(Mrs. T. I. St. Martin)

8 (medium-size) tomatoes
1 tablespoon butter
1 (small) onion (chopped)
1 cup (ground) ham
1½ cups (stale) bread (softened in milk)
1 egg beaten
parsley, salt, pepper to taste

Carefully scoop out inside pulp from tomatoes and turn them upside down to drain. Fry chopped onion light brown in shortening. Add tomato pulp and ham, or any other ground meat. Cook until nearly all water is out of tomatoes. After bread has been well softened, squeeze out all surplus milk, measure cup and a half, and add to the mixture. Then add egg and seasoning. Mix well and cook until rather dry. Stuff the tomato shells with this dressing, sprinkle tops with bread crumbs, and bake for about 15 minutes.

OKRA AND TOMATOES
(Mrs. Aurestile Pellegrin)

1 (large) can tomatoes (or equivalent in fresh ones)
1 pound okra
2 onions (chopped)
1½ tablespoons lard
salt and pepper to taste

Fry onions brown. Add tomatoes and allow this to cook down. Slice okra and add to tomatoes. Season, and cook over slow fire without adding water, until okra does not rope.

SUMMER SQUASH
(Mrs. John Sutton)

3 or 4 crooked neck squash
1 teaspoon granulated sugar
2 tablespoons butter or margarine
6 tablespoons water
2 slices onion
2 teaspoons salt

Seed and dice squash. Simmer squash and onions in 6 tablespoons water in tightly covered utensil for twenty minutes or until quite soft. Add sugar, butter, or margarine, and salt.

VEGETABLE PEARS (MIRLITON)
(Mrs. Henry Bienvenue)

3 vegetable pears
1 pound ground pork
3 medium onions
4 cloves garlic
2 tablespoons cooking oil
4 slices dry toast

Boil pears. Fry onions and meat to a light brown, add I cup water, cook, add vegetable pears, toast soaked in water, then fill shells. Cover with crumbs and bake.

VEGETABLE HASH
(Mrs. J. N. Blackburn)

4 (level) tablespoons fat
6 (outside) stalks celery
6 (medium-size) green bell peppers
4 (medium-size) onions
1 (large) can tomatoes

Wash, string, and cut up celery in small pieces. Also cut up peppers and onions. Put celery, peppers, and onions in hot fat and fry until tender but not brown. Then add tomatoes, salt, pepper to taste, and enough water to cook thoroughly. Serve with rice.

An attractive dish can be made of this by using a flat platter, making a border of rice and pouring the hash in the center, garnishing the edge of the platter with parsley.

CREAMED TURNIPS
(Mrs. J. Berwick Duval)

Peel and quater turnips. Boil until tender in salted water. Drain and put through ricer or sieve, using only the soft part and discarding the strong fibrous part left in the ricer. Add a generous amount of butter and little cream. Put back on slow fire and cook down, adding white pepper and more salt if needed.

This requires about a dozen large turnips as only the tender part is used.

PROPER METHOD FOR BOILING RICE

Rice is a dish found daily on the southern menu. When properly cooked the grains are twice their natural size, tender throughout, and each stands apart from the other. To accomplish this, there are certain important steps. For best results, use whole grain rice. The first important step lies in the washing of the rice. It should be washed in several waters until the water is no longer white or cloudy from the starch on the rice. The next important requirement is an air-tight pot, deep, and having a small bottom area. An ideal pot for this purpose is one of a set of triple aluminum pots that fit one hole of the stove, and have the covers clamped down. The third important requirement is the amount of water used. The rule is, 1¼ times as much water as rice. Next, the rice must begin to boil quickly, but must not continue at a rapid boil. Nor should it boil over. After it has boiled until rice has absorbed all the water, the rice is placed at the back of the stove to steam done. This steaming is an important factor. The rice will cook in about 1½ hours. Loosen it with a fork before turning out on a serving dish.

Cooked in this manner rice is served in the South with all gumbos (a tablespoon of rice in a plate of gumbo) and with all meat, fish or poultry dishes that have a gravy or sauce.

BOILED RICE
(Southern Recipe)

1½ cup rice
1⅞ cup (cold) water
¾ teaspoon salt

Following method for boiling rice. This amount should make six generous serves.

SWEET POTATO WITH LEMON
(Mrs. J. Berwick Duval)

5 sweet potatoes (medium-size)
2 eggs (beaten separately)
1 lemon, juice and grated rind
2 tablespoons butter
sugar to taste
milk (enough to soften)

Boil potatoes in slightly salted water until soft. Mash thoroughly or put through ricer, and while hot, add butter and sugar and beat well. Add beaten egg yolks, lemon juice, rind and a little milk. Just before baking, beat egg whites stiff and fold into mixture. Put in buttered casserole.

Set dish in pan of warm water and bake in moderate oven (375°) until firm, placing marshmallows on top a few minutes before removing from oven. More lemon juice and rind may be used as desired.

FRIED CORN
(Mrs. Andrew McCollam)

1 dozen ears of corn
½ cup water
2 tablespoons grease (or cooking oil)
1 teaspoon salt
1 tablespoon sugar

Cut corn from cob about halfway through the kernel, then scrape cob clean. Put 2 tablespoons bacon grease (or oil) in skillet, and when hot pour corn into grease. Season with salt and sugar. Stir constantly to prevent burning, and when corn is browned, put ½ cup water over it, and cook a few minutes until done. Serves six or eight.

BAKED CASHAW
(Mrs. J. N. Blackburn)

Wash cashaw well. Cut up in large pieces. Discard seeds but leave rind on.

Boil cashaw in slightly salted water until tender.

Place in baking pan, rind side down, sprinkle well with sugar and cinnamon, dot with butter and add enough water to baste occasionally.

Run in moderate oven and cook until it begins to brown, basting frequently. Add more hot water if necessary.

Serve on large flat platter.

SMOTHERED SQUASH
(Mrs. J. N. Blackburn)

2 pounds squash (pincushion type)
1 small onion
2 tablespoons bacon fat, or lard
salt and pepper to taste

Peel, cut out seeds of squash and cut in small pieces. Mince onion and put fat, onion and squash on very low fire (do not add water). Cook slowly until soft then add salt and pepper to taste.

VIRGINIA FRIED APPLES
(Mrs. J. L. Caillouet, Markham, Va.)

8 or 10 tart apples (Winesaps, Yorks or Rome Beauty)
1 cup sugar
1 tablespoon lard
1 tablespoon butter or margarine

Peel apples or not, as desired, slice in rather thin slices. If sliced in advance, drop into cold water to prevent discoloring. Heat skillet with fat, add apples, sprinkle sugar over top of apples and cover. When sugar is melted remove cover. Do not stir, but when apples and sugar at bottom are brown turn carefully with cake turner so top apples will be at bottom. When all are lightly brown and candied, dish on to platter being careful not to break apples.

Sweet apples do not fry well.

CREAMED WHITE ONIONS
(Mrs. Ralph Buisson)

1 dozen small white onions
1 cup medium white sauce (recipe on page 55)
¼ cup grated cheese

Peel onions and boil until tender but not too soft, drain.

Make white sauce and pour over onions.

Sprinkle cheese and put in oven until cheese melts—350°.

HARVARD BEETS
(Mrs. Claude Ellender

3 cups cooked beets
½ cup sugar
1 tablespoon flour
½ cup diluted vinegar
2 tablespoons butter

Let the sugar, flour and vinegar boil 5 minutes. Add the cut beets and let stand on back of stove 30 minutes. Just before serving add butter.

FRIED GREEN TOMATOES
(Mrs. J. N. Blackburn)

Select firm, green tomatoes just turning red. Slice in ½-inch slices. Salt and pepper them and let stand for about 30 minutes. Drain (juice can be poured in soup or gravy). Dip in cornmeal and fry in very little grease (adding grease as necessary to keep from burning) until brown on both sides.

Young squash may be fried in this same way.

SPRING SALAD
(Mrs. John W. Sutton)

1 cup of cooked new peas
1 cup of finely diced Swiss cheese
1 cup shredded carrots
1 teaspoon sugar
1 teaspoon scraped onion juice
¼ cup French dressing
½ teaspoon salt

Mix vegetables together, add cheese. Blend French dressing with sugar, salt and onion juice. Pour over vegetables and let marinate in the refrigerator until vegetables are chilled. Arrange in salad bowl lined with fresh lettuce.

BOWL SALAD
(Mrs. Ame Vennema)

1 pound raw spinach (tender)
1 carrot (small)
1 package peanuts (Planters)
mayonnaise or French dressing

Chop fine the above ingredients. Combine with mayonnaise or French dressing. Toss into salad bowl lined with crisp lettuce. Serves 4.

BEET SALAD
(Mrs. J. J. Munson)

1 package lemon jello
1 cup (boiling) water
¾ cup water in which beets were boiled
3 tablespoons vinegar
½ teaspoon salt
2 teaspoons onion juice
1 tablespoon horseradish
¾ cup (diced) celery
1 cup cooked beets (diced)

Dissolve jello in boiling water. Add beet water, vinegar, salt, onion juice, and horse-radish. When cool, fold in celery and beets. Turn into molds to set. Unmold on crisp lettuce. Serve with mayonnaise.

DELICIOUS SALAD
(Mrs. Douglas Warriner)

6 (ripe) tomatoes
3 cucumbers
2 green peppers
1 (small) onion
1 cup mayonnaise
2 packages cream cheese (3 ounces each)
1 dessert-spoon plain gelatine
¼ cup cold water
salt and cayenne to taste

Chop the vegetables very fine, drain, and salt. Blend mayonnaise with cream cheese and add the cayenne. Soak gelatine in cold water, dissolve over hot water. When cool, add to mayonnaise and cream cheese. Stir this mixture and vegetables together carefully, pour into molds, and place in refrigerator to set. Serve on lettuce.

STUFFED PICKLED BEETS
(Mrs. C. C. Krumbhaar)

beets
crabmeat
mayonnaise

Boil beets until tender. Cool, remove skin and scoop out the center. Soak beets over night in weak vinegar, seasoned with salt, pepper and sugar. Drain and fill with crabmeat, mixed with mayonnaise. Serve very cold on lettuce. Fish and shrimp may be used the same way.

JELLIED CABBAGE SALAD
(Mrs. Douglas Warriner)

Shred desired amount of cabbage very fine. Put in bowl and cover with ice water. Let stand about an hour. Drain and dry in towel. Fill molds with cabbage, packed quite full. Use Knox gelatine, following directions on package, but add lemon juice, a little vinegar, dash of sugar, salt. Pour only enough of this over cabbage to hold it together. Serve with mayonnaise.

HOT SLAW
(Mrs. C. C. Krumbhaar)

(small) head cabbage
1 teaspoon salt
½ teaspoon pepper
½ cup ham (chopped with some of the fat)
1 cup milk (or cream)
2 tablespoons sugar
2 tablespoons vinegar
1 egg-yolk

Shred cabbage. Fry ham in deep skillet. Mix the other ingredients and add to ham. When mixture has boiled up once, pour over cabbage and serve immediately.

HOT POTATO SALAD
(Mrs. Lee Junca)

6 potatoes, medium size
¼ cup finely chopped celery
1 small onion minced
1 teaspoon minced parsley
½ teaspoon salt
black and red pepper
4 strips of bacon fried crisp
4 tablespoons of bacon fat
½ teaspoon sugar
4 tablespoons vinegar

Boil potatoes until tender. Slice and combine with celery, onion and parsley. Add bacon, salt and pepper. Combine with bacon fat, sugar and vinegar. Beat, pour over potatoes, blend and serve hot.

POTATO SALAD
(Mrs. C. C. Krumbhaar)

1 quart potatoes (diced)
3 (hard-cooked) eggs (diced)
1 onion (chopped fine)
1 cup celery (chopped)
1 cup mayonnaise
salt and pepper to taste

Cook potatoes without paring. Cool, peel and cut. Add eggs, onions and celery. Moisten with salad dressing. Add salt and pepper and dust with paprika.

SHRIMP SALAD
(Mrs. T. I. St. Martin)

1 can Louisiana shrimp
1 cup celery (coarsely chopped)
2 (hard-cooked) eggs (coarsely chopped)
2 tablespoons dill pickles (minced)
mayonnaise
1 tablespoon catsup
½ teaspoon Worcestershire Sauce
salt and pepper to taste

If shrimp are large, cut into halves or quarters. Mix shrimp, celery, eggs, and pickles together lightly with mayonnaise to which has been added the catsup, Worcestershire Sauce, salt and pepper. Serve on lettuce leaves and garnish with sliced tomatoes.

CARROT NUT SALAD
(Mrs. Wm. McCallom, Jr.)

Grate young, tender carrots (raw) and mix with ground nut meats (pecans, walnuts, etc.). Serve on lettuce leaf. Put spoonful of mayonnaise on top.

SWEET PICKLE AND NUT SALAD
(Mrs. John W. Sutton)

1 cup of chopped nuts
2 cups sweet pickle, sliced very thin, measure after slicing
¾ cup of diced celery

Heat 2 cups of pickle juice to boiling point and pour over I package of lemon gelatine. When cool fill molds with pickle and nut mixture and pour gelatine over. Grease molds with butter. Tart but good with cold cuts.

CHICKEN SALAD
(Mrs. J. C. Dupont)

1 (large) hen
1 bunch celery (cut fine)
4 (hard-cooked) egg-whites
3 sour pickles (cut-up)
few capers to taste
1 cup chicken broth

Boil hen until tender (a few cloves of garlic may be added to water, if desired). When chicken begins to be tender add salt and red pepper.

Remove bones, cut up breast and large pieces with scissors, other parts put through grinder. Add I cup of chicken broth, then add celery, egg-whites, pickles and capers. Let stand in ice box to chill thoroughly. Add mayonnaise to taste and serve on lettuce.

JELLIED CHICKEN
(Mrs. May P. Lashbrooke)

1 chicken
1 tablespoon gelatine
1 onion (small)
2 bay leaves
salt (to taste)
mace (pinch)
nutmeg (dash)
½ teaspoon celery seed
3 cloves
3 eggs (hard-cooked)
6 stuffed olives
parsley (chopped)

Put chicken in boiling water and cook until tender. Lift out and let cool. Cut meat in small pieces. Put skin and bones in saucepan with 1 quart of water chicken was cooked in, add onion and all the seasonings. Simmer until reduced to a pint. Add gelatine which has been soaked in a little cold water and strain.

Arrange a layer of cut chicken in a wet mold then some slices of egg, slices of stuffed olives and chopped parsley, then another layer of chicken, egg, and olives until all is used. Pour the seasoned stock, with gelatine, over the whole until it is entirely covered. Put in ice box until molded. Cut in squares so that a slice of egg and olive will be in the center of each. Serve on lettuce leaf with mayonnaise.

CONGEALED TOMATO SOUP SALAD
(Mrs. J. C. Dupont)

1 can tomato soup
1 package cream cheese (3 ounces)
2 tablespoons gelatine (soaked in a little cold water)
¾ cup chopped celery and green pepper (mixed)
chopped onion (if desired)
½ cup mayonnaise
salt to taste

When soup is removed from can, add ¾ can of water. Heat until melted. Add gelatine to dissolve. Let cool and add mashed cheese, mayonnaise and vegetable mixture. Place in refrigerator to congeal. Serve or lettuce. Serves from six to eight.

TOMATO ASPIC
(Miss Marguerite Bisland)

2 cups (canned) tomatoes
1 onion (small)
4 cloves
1 bay leaf
2 tablespoons gelatine
1 cup cold water
3 lemons (juice)
sugar and salt to taste

Boil together slowly the first four ingredients until soft. Soak gelatine in cold water and dissolve with the hot tomato juice (which has been strained). Add lemon juice, sugar and salt. Pour into mold and chill. When firm, remove and serve on lettuce with mayonnaise.

EGG SALAD
(Miss Edna McCollam)

sweet gherkins (small bottle)
8 (hard-cooked) eggs
small bottle stuffed olives
1 envelope gelatine
⅔ cup liquid (lemon juice, water, and liquid from gherkins and olives)
½ teaspoon sugar
1½ cups mayonnaise
1 tablespoon lemon juice
tabasco and salt to taste

Fill a measuring cup to ¼ full with cold water. In it soak gelatin a few minutes. Dissolve over hot water. Then fill cup to ⅔ full by addition of lemon juice and liquid from the gherkins and olives. Cool, and mix into mayonnaise. Add sugar. Stir together lightly this mixture and the eggs, sliced, the gherkins and olives cut up. Put into mold to harden. Slice and serve on lettuce leaf.

CINNAMON APPLES
(Mrs. A. M. O'Neal)

6 apples (peeled and cored)
1½ cups sugar
¾ cup water
Cinnamon drops (15 cts. worth)

Combine sugar, water and cinnamon drops. Boil until drops have melted. Add apples and cook until tender. Drain and cool and serve on lettuce leaf with mayonnaise.

CRANBERRY MOLD
(Mrs. R. C. Toups)

1 cup of raw cranberries (ground)
1 cup of raw unpeeled apples (ground)
1 cup sugar
1 package of lemon flavored gelatine
¾ cup of hot water
1 cup of pineapple juice
¼ cup of nut meats, broken

Dissolve gelatine in hot water, add the pineapple juice and chill until partially set. Add the cranberries, apple and nuts. Pour into mold. Chill until firm. Serves 6.

FROZEN FRUIT SALAD
(Miss Georgia Connely)

6 oranges
4 bananas
1 can pineapple, sliced (large)
2 lemons (juice)
2 tablespoons sugar
1 pint mayonnaise
salt (pinch)
cayenne (dash)

Shred oranges and pineapple and mash bananas thoroughly; add sugar and lemon juice and freeze until mushy. Add mayonnaise, salt and cayenne. Freeze hard. Serve on lettuce. This makes one-half gallon.

FROZEN FRUIT SALAD
(Miss Sue McCrohan)

⅔ cup (whipping) cream
⅓ cup mayonnaise
1 teaspoon gelatine
3 tablespoons pineapple juice
1 teaspoon sugar
2 tablespoons lemon juice
1 tablespoon maraschino syrup
½ cup apricots (cut up)
1 banana (sliced fine)
¾ cup pineapple (cut fine)
1½ cups cherries (cut fine)

Soak gelatine in pineapple juice, then dissolve over hot water. Add lemon juice, sugar and maraschino syrup. Cool and stir lightly into whipped cream. Fold in the fruit. Freeze and serve on lettuce. Makes six servings.

FRUIT SALAD
(Mrs. Alfred O'Neal)

1 (large) can white cherries
1 (large) can sliced pineapple
1 cup almonds (blanched and shredded)
½ pound marshmallows
1 cup milk (scalded)
4 egg-yolks
1 lemon (juice)
½ teaspoon salt
½ pint whipping cream

Scald milk, pour slowly into beaten egg-yolk. Cook until thick. Cool, add lemon juice, salt, and whipped cream. Drain off juice well from pineapple and cherries. Add fruit, almonds and marshmallows (cut up) to the cooked dressing.

GELATIN FRUIT SALAD
(Mrs. Wm. McCollam, Jr.)

1 can white cherries (seeded and cut in half)
1 can pineapple (shredded or cut fine)
2 tablespoons lemon juice
gelatine

Drain syrup from fruit and measure, allowing 1 tablespoon gelatine to a scant pint of liquid (lemon juice included). Heat syrup and pour over gelatin which has been soaked in a little cold water. When cool, add lemon juice and pour over fruit.

Put in mold to harden. Serve on lettuce with mayonnaise.

KENTUCKY SALAD
(Mrs. Alfred O'Neal)

1 package lemon Jello
1 (small) can pineapple (sliced)
3 (sweet) pickles (cut fine)
½ cup almonds
½ lemon (juice)
½ cup sugar

Take juice of lemon and juice of pineapple and add enough boiling water to make 1 pint. Add to package of lemon Jello.

Stir until thoroughly dissolved. Add sugar. When nearly set stir in pineapple, cut into pieces, pickles, and nuts, both cut fine. Serve on lettuce and top with mayonnaise. This recipe makes 10 servings.

STUFFED PRUNE SALAD
(Mrs. S. F. Landry)

Steam large meaty prunes, cool and extract pits. Make a filling of pimento and cheese mashed to a paste with mayonnaise. Fill prunes, allowing filling to protrude slightly. Arrange on lettuce leaves and serve with mayonnaise dressing.

PINEAPPLE CHEESE SALAD
(Mrs. F. L. Peavy)

1 package orange Jello
½ cup (boiling) water
½ cup mayonnaise
½ cup (whipping) cream
¼ pound cheese (grated)
1 (small) can (sliced) pineapple

Dissolve Jello in hot water. When cool, add mayonnaise, whipped cream, grated cheese, and pineapple cut into pieces. Pour into molds and chill. Serve on lettuce leaves.

SPAGHETTI SALAD
(Mrs. L. L. Gardner)

1 ½ cups spaghetti (cooked)
½ cup cheese (grated)
2 eggs (hard boiled)
1 cup tart apples
1 pimento
1 cup celery (chopped)
3 potatoes (boiled)
seasoning to taste
1 cup mayonnaise
½ cup chili sauce

Mix and serve. This serves 10 or 12.

CRANBERRY SALAD
(Mrs. Claude Ellender)

1 pint cranberries
1 large orange
1 cup sugar
1 package Royal raspberry or strawberry Jello
½ cup nuts
¼ pound marshmallows

Grind cranberries and orange, add sugar, let stand overnight. Add Jello (made as usual less ½ cup water), nuts and cut marshmallows. Mold.

BLACK CHERRY SALAD
(Mrs. H. E. Darton, Houston, Texas)

1 can large black cherries
1 package lemon Jello
1 Philadelphia cream cheese
½ pint whipping cream

Pit cherries and insert piece of pecan in each. Heat juice from cherries, adding water if necessary to make a pint of liquid and pour over jello. Pack cherries in mold and when jello begins to thicken, pour over cherries.

Mash cream cheese and add to cream which has been slightly sweetened and whipped and use as dressing.

Green gage plums may be used in place of cherries, using lime jello.

JELLIED PINEAPPLE AND CARROT SALAD
(Mrs. Andrew McCollam)

1 package lemon flavored gelatin
1 cup warm water
1 cup canned pineapple juice
1 tablespoon vinegar (or lemon juice)
½ teaspoon salt
1 cup drained canned crushed pineapple
1 cup grated raw carrots
1 head lettuce
Mayonnaise

Dissolve gelatin in warm water, add pineapple juice, vinegar and salt. Chill until slightly thickened, then add the pineapple and grated carrot. Turn into individual molds. Chill until firm. Unmold on crisp lettuce and serve with mayonnaise. Serves six.

FRENCH DRESSING
(Standard Recipe)

2 tablespoons vinegar (or lemon juice)
4 tablespoons salad oil
½ teaspoon salt
dash of paprika
1 teaspoon Worcestershire sauce (if desired)
few drops onion juice (if desired)

Mix in a glass jar and shake until well blended. Serve immediatelv after shaking. The ingredients may be mixed in the jar for several days before using, but it will be necessary to shake vigorously before using each time.

FRENCH DRESSING
(Miss Lucy Cage)

1 pint olive oil
¼ pint vinegar
4 tablespoons tomato catsup
2 teaspoons Paprika (heaping)
onion or garlic to taste

A button of garlic may be left in dressing. Shake all ingredients together and use as any salad dressing.

DRESSING VARIATIONS
(Mrs. Wm. McCollam)

ASTORIA
¼ cup mayonnaise
¼ cup French Dressing
2 tablespoons tomato catsup or chili sauce
½ tablespoon green pepper (chopped)
2 (or 3) drops tabasco

INDIA RELISH
2 cups mayonnaise
1 (hard-cooked) egg
1 tablespoon pimento (chopped)
2 tablespoons India Relish

PIQUANT
1 cup mayonnaise
2 tablespoons olives (chopped)
2 tablespoons pickles (chopped)

RUSSIAN
2 cups mayonnaise
½ cup chili sauce

SNAPPY
4 tablespoons tomato catsup
2 cups mayonnaise
1 tablespoon Worcestershire sauce
2 drops tabasco

ANCHOVY DRESSING
(Mrs. J. B. Duval)

2 tablespoons vinegar
4 tablespoons salad oil
2 teaspoons anchovy paste
6 drops Worcestershire Sauce
salt (if needed)
¼ teaspoon paprika

Make French dressing of oil, vinegar, salt, Worcestershire sauce and paprika. Add gradually to the anchovy paste and beat thoroughly. This dressing is nice on salads that include hard-cooked eggs. Shake or beat just before using as it separates when it stands.

RAVIGOTE DRESSING
(Mrs. Wm. McCollam)

1 teaspoon salt
2 hard-cooked eggs
½ teaspoon mustard (dry)
¼ teaspoon cayenne
3 tablespoons vinegar
¾ cup Wesson oil

Mash egg-yolks with fork, add seasoning, pour on oil gradually, beating constantly. Heat vinegar and add. Stir in egg-whites chopped fine and continue stirring until well blended. This is very nice on cold slaw.

ROQUEFORT CHEESE DRESSING
(Mrs. J. B. Duval)

⅛ pound Roquefort cheese
4 tablespoons salad oil or bacon fat
2 tablespoons vinegar
¼ teaspoon salt
6 drops tabasco sauce
¼ teaspoon paprika

Mash cheese and add a little oil to make smooth. Put in salt and tabasco then add oil and vinegar alternately, a little at a time until all is used, beating vigorously. Add paprika to give color. Shake or beat just before using. This is nice on lettuce or raw cabbage.

CREAM CHEESE DRESSING
(Mrs. Wm. McCollam)

6 tablespoons French Dressing
½ teaspoon parsley (finely chopped)
2 drops onion juice
1 cream cheese (small)

Mash cream cheese until smooth and add gradually to the French Dressing, beating constantly. Add onion juice and parsley.

EGG DRESSING
(Mrs. L. H. Dupont)

6 hard-cooked eggs
1 teaspoon French mustard
salt and pepper to taste
1 lemon (juice)
2 (heaping) tablespoons mayonnaise
½ teaspoon horseradish (if desired)
2 cups olive oil

Mash egg-yolks with mayonnaise and seasonings. Add lemon juice and olive oil a little at the time until all is used. Cut whites fine and mix with dressing.

MAYONNAISE
(Mrs. Wm. McCollam)

1 teaspoon mustard (dry)
1 teaspoon salt
1 teaspoon powdered sugar
cayenne (few grains)
1 egg (or 2 egg-yolks)
2 tablespoons lemon juice (or vinegar)
2 cups salad oil (chilled)

Mix dry ingredients into egg or egg-yolks and when well mixed add ½ teaspoon lemon juice or vinegar. Add oil gradually, stir constantly. As mixture thickens, thin with lemon juice or vinegar. Add oil and lemon juice or vinegar alternately until all is used, stirring or beating constantly.

Oil added too rapidly will give dressing a curdled appearance. A smooth consistency may be restored by taking yolk of another egg and adding curdled mixture to it slowly.

THOUSAND ISLAND DRESSING
(Mrs. Wm. McCollam)

1 cup mayonnaise (or 2 cups)
1 tablespoon (chopped) olives (or chives)
1 tablespoon pimento (chopped)
1 hard-cooked egg (chopped fine)
1 tablespoon green pepper (chopped)
1 teaspoon walnut catsup
1 teaspoon tarragon vinegar
1 teaspoon paprika
1 celery heart (chopped fine)
3 tablespoons chili sauce
salt to taste

Mix all ingredients together well.

TARTAR SAUCE
(Mrs. Wm. McCollam)

1 cup mayonnaise
3 tablespoons gherkins (chopped)
1 tablespoon capers (chopped)
1 tablespoon parsley (chopped)
2 tablespoons stuffed olives (chopped)
1 teaspoon shallot (chopped)

Mix ingredients together and chill. Serve with fish or soft-shell crabs.

COOKED DRESSING FOR FRUIT SALAD
(Mrs. A. W. Connelly)

½ pint cream (whipped)
1 tablespoon butter
1 teaspoon mustard
1 tablespoon sugar
⅓ cup lemon juice (fruit juice or vinegar)
½ teaspoon salt
2 eggs (separated)
cayenne to taste

Beat butter, sugar, mustard, salt and egg-yolks to a cream. Add lemon juice, then egg-whites beaten stiff. Cook in double-boiler until thick. When cold add whipped cream.

OYSTER, SHRIMP, OR CRAB COCKTAIL SAUCE
(Mrs. Wm. McCollam)

8 tablespoons tomato catsup
4 teaspoons Worcestershire sauce
8 teaspoons celery (chopped fine)
4 lemons (juice)
1 teaspoon salt
16 drops tabasco

Mix well and chill. Serve on raw oysters, boiled shrimp or crab flakes. This serves 8.

AVOYELLES COCKTAIL SAUCE
(Mrs. Geo. L. Mayer, Jr.)

1 lemon (juice)
¾ cup tomato catsup
2 tablespoons horseradish
2 tablespoons Worcestershire Sauce
1 tablespoon pepper sauce
½ cup celery finely chopped
1 dash salt

Mix thoroughly and place over shrimp, oysters, or crabmeat in cocktail glasses. Serve with crisp crackers and lettuce if desired.

SALAD DRESSING
(Mrs. Julia Woodside)

1 can Campbell's tomato soup
½ cup olive oil
½ cup Tarragon vinegar
2 teaspoons Worcestershire Sauce
½ teaspoon dry mustard
½ teaspoon horseradish
½ onion (minced)
⅛ teaspoon cinnamon (powdered)
⅛ teaspoon cloves (powdered)
⅛ teaspoon allspice (powdered)

Mix all ingredients together well and serve as any salad dressing.

VEGETABLE SAUCE
(Mrs. V. H. Kyle)

¼ *pound butter*
1 *cup cream*
salt and pepper to taste

Melt butter, add cream slowly, stirring all the time. Season to taste. Pour over asparagus or broccoli, also new potatoes.

HOLLANDAISE SAUCE
(Standard Recipe)

½ *cup butter*
2 *egg yolks*
1 *tablespoon lemon juice*
¼ *teaspoon salt*
few grains cayenne
⅓ *cup (boiling) water*

Wash butter, divide into 3 portions; put one portion in top of double boiler with lemon juice and egg yolks; place pot over hot water and stir constantly for a few moments; add second portion of butter and as it thickens, the third portion. Add salt, cayenne and boiling water and cook just 1 minute. Should it curdle add a little thick cream. This sauce is good for fish or vegetables, being a favorite for broccoli.

MAITRE d'HOTEL SAUCE

¼ *cup butter*
½ *teaspoon salt*
⅛ *teaspoon pepper*
½ *teaspoon parsley (minced)*
¾ *tablespoon lemon juice*

Work butter until creamy. Add salt, pepper and parsley, then lemon juice, very slowly. Spread over hot broiled fish or steak.

STEAK SAUCE

½ *cup vinegar*
½ *stick butter (or ⅛ pound)*
1 *cup catsup*
½ *teaspoon salt*
½ *teaspoon pepper*
½ *lemon (sliced)*
1 *clove garlic*
1 *onion (medium size)*
1 *tablespoon prepared mustard*
¼ *cup olive oil*
tabasco (few drops)

Mix all ingredients and boil for fifteen minutes on a slow fire and strain. The advantage of this sauce is the fact that it will keep indefinitely in the refrigerator.

BARBECUE SAUCE
(Mrs. Rufus McIlhenney)

½ *cup butter or margarine*
1 *cup water*
2 *tablespoons vinegar*
¾ *teaspoon dry mustard*
2 *teaspoons sugar*
1 *onion (medium size, minced)*
3 *cloves garlic (minced)*
1 *teaspoon salt*
⅛ *teaspoon red pepper*
1 *tablespoon Worcestershire Sauce*
½ *teaspoon black pepper*
1 *bell pepper (medium sized and minced)*

Combine all ingredients and simmer for one half hour.

RAISIN SAUCE FOR HAM STEAKS
(Mrs. J. Berwick Duval)

1 *cup raisins (seedless)*
1 *cup water*
6 *cloves*
¾ *cup sugar*
1 *teaspoon cornstarch*
¼ *teaspoon salt*
1 *tablespoon butter*
1 *tablespoon vinegar*
¼ *teaspoon Worcestershire Sauce*

Cover raisins with water, add cloves and cook a few minutes. Mix cornstarch with sugar and salt. Thin with a little cold water, then add to hot mixture and cook until slightly thickened. Add butter, vinegar, and Worcestershire Sauce and let simmer for ten minutes.

MINT SAUCE

½ *cup vinegar*
¼ *cup mint leaves (chopped)*
2 *tablespoons sugar*

Add sugar to vinegar and bring to a boil. Pour over mint leaves and let stand 30 minutes to infuse. This is a favorite for lamb.

WHITE SAUCE (THIN)
(Standard Recipe)

2 *tablespoons butter*
2 *tablespoons flour*
1 *cup milk*
¼ *teaspoon salt*
few grains pepper

Melt butter, add flour mixed with seasonings and stir until well blended. Pour milk in gradually while stirring constantly. Boil 2 minutes.

WHITE SAUCE (MEDIUM)

2 tablespoons butter
3 tablespoons flour
1 cup milk
¼ teaspoon salt
few grains pepper

Make same as thin white sauce.

WHITE SAUCE (FOR CROQUETTES AND CUTLETS)

2 ½ tablespoons butter
¼ cup cornstarch (or ⅓ cup flour)
1 cup milk
¼ teaspoon salt
few grains pepper

Make same as thin white sauce.

SHERRY SAUCE
(Mrs. R. C. Toups)

2 eggs
½ cup sherry
1 cup sugar

Separate eggs and beat yolks with sugar. Add sherry and put on to boil in double boiler. Cook until very thick. Just before serving, beat whites very stiff and add to above.

SAUCE FOR PLUM PUDDING OR GINGER BREAD
(Mrs. A. W. Connely)

1 ½ cups sugar
¾ cup butter
½ cup water
salt (few grains)
sherry, wine or whiskey to flavor

Combine all ingredients except flavoring, stir until sugar is dissolved. When it comes to a boil (hard) remove from fire, cool and flavor. Serve hot. This makes 2¼ cups sauce.

PLUM PUDDING SAUCE
(Mrs. C. C. Krumbhaar)

¼ cup butter
1 cup powdered sugar
2 tablespoons brandy
2 egg-yolks
2 egg-whites
2 cups rich milk (or cream)

Cream butter and sugar, add the well beaten egg-yolks. When well mixed, stir in milk or cream. Cook in a double-boiler until it is as thick as a custard, then pour into the egg-whites, beaten. Add brandy last.

RUM SAUCE
(Mrs. J. B. Duval)

¾ cup sugar
¼ cup sugar (caramelized)
2 tablespoons butter
1 tablespoon cornstarch
1 pint water
½ cup rum (Jamaica)
1 lemon (grated rind only)

Put ¼ cup sugar in skillet and stir until melted and golden brown. Add a little hot water to make a syrup. Mix sugar, cornstarch, lemon rind, caramel syrup, butter and water and cook until thickened. After removing from fire add the rum.

HARD SAUCE
(Mrs. J. B. Bisland)

½ cup butter
¾ cup sugar (fine granulated)
3 tablespoons (hot) milk
3 tablespoons whiskey

Cream butter, add sugar gradually putting in a very little hot milk at a time. Beat vigorously until all sugar and milk are used. Then add the whiskey a little at a time. It must be thoroughly beaten, in order to make it creamy and fluffy.

CHOCOLATE SAUCE FOR CAKE
(Mrs. Wm. McCollam)

1 tablespoon flour
1 cup sugar
2 tablespoons cocoa
1 pint (cold) milk
1 tablespoon butter
1 teaspoon vanilla

Mix flour, sugar and cocoa, add milk and cook in double-boiler until thickened. Add butter and when cold add vanilla.

Very good on cake and in pastry cups.

CHOCOLATE SAUCE FOR ICE CREAM
(Mrs. C. C. Krumbhaar)

2 squares unsweetened chocolate
2 cups milk
1 ½ tablespoons flour
¾ cup sugar
2 tablespoons butter
1 teaspoon vanilla

Add chocolate to milk and beat in double-boiler until mixture is smooth. Combine flour and sugar, pour on a small amount of the milk and chocolate mixture stirring vigorously. Return to boiler and cook until thick, stirring constantly. Add butter and vanilla. Makes two cups.

LEMON SAUCE
(Mrs. C. C. Krumbhaar)

¾ cup sugar
¼ cup water
2 teaspoons butter
1 tablespoon lemon juice

Make a syrup by boiling the sugar and the water together for 5 minutes, remove from fire, add butter and lemon juice.

LEMON SAUCE FOR COTTAGE PUDDING

(Mrs. Lee Junca)

¾ *cup sugar*
2 *tablespoons cornstarch*
3 *tablespoons lemon juice*
1 *lemon (grated rind only)*
1 *tablespoon butter*
1 *egg yolk*
¾ *cup water*
salt (dash)

Heat water in double boiler, stir in sugar, salt, and cornstarch (which have been mixed together) and wet with cold water to thin paste. Cook until thick. Stir in beaten egg yolk, remove from heat and add lemon juice, rind and butter. Spread over cake and decorate with cherries. Serves six.

COOKED SALAD DRESSING

(Mrs. Baker Smith)

½ *teaspoon (dry) mustard*
1 *teaspoon salt*
¼ *teaspoon paprika*
1 *tablespoon sugar*
1½ *tablespoons flour*
2 *egg-yolks (or 1 whole egg)*
2 *tablespoons butter*
1 *cup milk*
¼ *cup vinegar (or juice 2 lemons)*

Mix mustard, salt, paprika, sugar and flour in upper part of a double-boiler. Add well beaten eggs to milk and add this to dry ingredients. Cook until mixture thickens. Remove from fire, add butter and cool. When cool add vinegar or lemon juice.

WHISKEY SAUCE FOR PUDDINGS

(Mrs. Ralph Buisson)

¼ *cup butter*
½ *cup sugar*
2 *eggs*
whiskey to taste

Cream butter and sugar well, until all grains are dissolved. Add egg yolks, one at a time, creaming well after each yolk is added.

Add stiffly beaten egg whites a little at a time creaming well. Remove from mixer, add whiskey a few drops at a time.

Note: Egg whites must be beaten until dry. Do not put in refrigerator. Let stand in cool place until needed.

TARTAR SAUCE FOR FISH OR OYSTERS

(Mrs. Ralph Buisson)

½ *cup mayonnaise*
1 *egg yolk, raw*
2 *tablespoons vinegar*
2 *tablespoons olive oil*
2 *tablespoons chopped onion*
2 *tablespoons chopped parsley*
1 *tablespoon chopped garlic*
1 *tablespoon chopped olives*
2 *tablespoons chopped celery*
2 *hard boiled eggs, chopped fine*
salt and pepper to taste

Cream mayonnaise, add egg yolk and oil (beat well). Add vinegar, seasoning and hard boiled eggs. For a successful tartar sauce all seasoning should be chopped as fine as possible.

SHRIMP REMOULADE

(John D. Jastremski)

4 *tablespoons olive oil*
2 *tablespoons vinegar*
1 *teaspoon salt*
2 *teaspoons Creole mustard*
6 *green onions (small, minced)*
2 *stalks celery (minced)*
few drops tabasco pepper sauce
¼ *teaspoon paprika*

Make French dressing of oil, vinegar, salt and remaining ingredients. Pour over boiled shrimp. Let stand in ice-box 4 or 5 hours before serving. Serve on shredded lettuce as first course.

ITALIAN SANDWICHES

¾ *cup minced celery*
¼ *cup minced ham*
2 *tablespoons mayonnaise*
2 *tablespoons chili sauce*
cayenne and mustard to taste
white or whole wheat bread

FIVE O'CLOCK TEA SANDWICHES

½ *pound American cheese (ground)*
1 *small can pimento (ground)*
1 *small bottle Sweet Pickles (ground)*
1 *small onion (ground)*

Enough mayonnaise to hold. Spread on buttered white bread.

OPEN FACED SANDWICHES

Butter thin slices of bread and cut in circles. Spread half of circle with chopped egg yolk, seasoned, other half with caviar. Put strip of pimento across center to divide caviar and yolk.

Cut slices of bread with 2-inch round cutter. Spread softened butter flavored with onion juice. Top with unpared, notched cucumber slices. Garnish center with salad dressing and dot of pimento.

Spread squares of bread with creamed butter. Sprinkle sieved egg yolk over all and sieved egg white around edges. Place slice of stuffed olive or a rolled anchovy in center.

OPEN HAM AND CHICKEN SANDWICH
(Mrs. W. Brooke Hamilton)

Chop cold chicken and celery fine, mix with mayonnaise and spread on buttered rounds of toast. Garnish each with cross made of narrow strips of cold boiled ham. Put slice of stuffed olive where the ham strips cross in the center.

AVOCADO
(Mrs. Frank L. Mill)

1 *cup sieved avocado*
1 *teaspoon grated onion*
¼ *teaspoon garlic salt (if desired)*
1½ *teaspoons lemon juice*
few drops of Tabasco sauce
1 *tablespoon catsup*

Combine all ingredients and blend thoroughly. Use as filling for pinwheel sandwiches or spread on small squares or rounds of bread and decorate with dot of pimento.

SHRIMP SANDWICH
(Mrs. J. N. Blackburn)

4 *tablespoons butter*
½ *teaspoon (finely minced) onion*
½ *cupful (boiled minced) shrimp (fresh or canned)*
1 *teaspoon lemon juice*
½ *teaspoon prepared mustard*
2 *tablespoons (finely chopped) olives*
salt if needed

Mix well. Spread between slices of white or brown bread.

ROLLED PICKLE
(Mrs. Frank L. Mill)

Large dill or sour pickles
Butter

Have square pullman loaf of bread sliced lengthwise with crust removed. Butter long slices. Drain and dry pickle well. Place pickle at one end of slice and roll as you do any pin wheel sandwich. Wrap in wax paper and place in ice box for several hours. When ready to serve slice as you do pinwheel sandwiches.

PINWHEEL SANDWICHES
(Mrs. J. Berwick Duval)

Remove crust from bread, slice lengthwise of loaf, ¼ inch thick. Spread slices with softened butter and then with any colorful spread, such as tinted cream cheese, or boiled ham, pimento and crisp bacon ground and mixed with mayonnaise. Roll like jelly roll the full length of slice. Let rolls stand covered with damp cloth for 2 hours. Slice into Pinwheels ¼ inch thick.

GRILLED CHEESE SANDWICHES
(Mrs. Baker Smith)

1 *hard-cooked egg*
1½ *tablespoons pimento*
1 *(small) onion*
½ *pound (American) cheese*
½ *cup (evaporated) milk*
¼ *teaspoon salt*
1 *tablespoon butter*
1 *tablespoon flour*
1 *tablespoon Worcestershire sauce*

Put the egg, pimento, onion and cheese through a food chopper, using the medium knife. Melt the butter, add the flour with the seasonings, then milk and stir until the mixture comes to a boil. Combine this with the cheese and spread between slices of bread. Butter the outside of the bread and toast under a low flame until golden brown.

TOASTED CHEESE SANDWICHES
(Mrs. J. N. Blackburn)

1 *cup (grated) cheese*
4 *tablespoons butter*
4 *tablespoons milk*
½ *teaspoon salt*
½ *teaspoon mustard*
paprika
Worcestershire sauce

Mix above ingredients, put between slices of bread, then toast.

CHICKEN SALAD SANDWICH FILLING

(Mrs. J. N. Blackburn)

1 (large) chicken
1 (medium-size) onion
2 stalks celery
1 bay leaf
1 sprig thyme
1 tablespoon salt (about)
red pepper to taste

Put all together in boiling water to cover chicken. Simmer until chicken is very tender. Lift out chicken, remove skin and bones. put meat back into liquor and boil down to about a pint of liquor. Strain and cool. Cut up chicken very fine, but do not grind. To three cups of minced chicken, add one and a half cups of minced raw celery, two cups of the strained liquor, and as much mayonnaise as desired (about one cup or less). Mix well, let stand a while in the ice box, then spread between slices of bread.

CREAM CHEESE LOAF

(Mrs. George Arceneaux)

Cut loaf of bread in four (4) lengthwise slices. Spread one slice with mayonnaise and sliced tomatoes. Cover with slice of bread spread on top with mayonnaise and sandwich spread. Cover this with bread spread on top with mayonnaise and crisp lettuce. Cover with the fourth slice spread with mayonnaise, the dry side uppermost. Soften 3 packages of cream cheese with milk, and frost the loaf. Place in refrigerator for a few hours (2 or 3) and slice.

CHICKEN SANDWICH

(Mrs. J. C. Dupont)

1 hen
3 (hard-cooked) eggs (cut fine)
1 cup celery (chopped)
3 (sour) gherkins
1 teaspoon capers
salt and pepper to taste

Boil chicken in sufficient hot water to cook. Add two cloves of garlic and when meat is very tender season with salt and pepper. Cut white meat very fine, dark meat, pickles and capers but through meat grinder. Then mix celery and eggs. Add one cup of broth to the whole mixture, then mayonnaise enough to hold together and easy to spread. Butter both sides of bread with mayonnaise then spread mixture, not too thick. Decorate top with thin slices of stuffed olives or pickles.

CLUB SANDWICHES

(Mrs. C. C. Krumbhaar)

lettuce
bacon
toast
chicken
tomatoes
butter
mayonnaise

Butter toast, allowing 3 slices for each person. On one side place a lettuce leaf and a slice of chicken. Spread with small amount of mayonnaise and cover with a slice of toast. On this place a sliced tomato and crisp slice of bacon, spread with small amount of mayonnaise and cover with third piece of toast.

Ham and hard-cooked eggs (minced) with lettuce or green pepper, or cold roast pork (sliced thin) with minced celery, may be substituted for the chicken.

CINNAMON TOAST

(Mrs. Claude Ellender)

Slice close-grain bread thin, cut in strips or squares, butter, then spread on mixture of cinnamon and sugar in the proportion of 2 tablespoons of cinnamon to 1 cup of sugar. Toast in moderate oven.

SANDWICH MIXTURES

1. Marmalade, chopped nuts, butter.
2. Stuffed olives, nuts, and mayonnaise (or cream cheese).
3. Cucumbers, cream cheese, mayonnaise.
4. Cheese, horseradish, mayonnaise.
5. Ground nuts, grated carrots, lemon juice, olive oil, butter.
6. Cream cheese, orange marmalade, cream.
7. Date, walnut, crystalized ginger, butter, honey.
8. Cream cheese, bell peppers, mayonnaise.
9. Salmon paste, tuna fish or sardine paste and mayonnaise.
10. Peanut butter, jam, corn syrup, lemon juice.
11. Grated raw carrot, crisp bacon, cooked salad dressing.
12. Cream cheese, nuts, cooked salad dressing.
13. Butter, honey, chopped nuts.
14. Hard-cooked egg (chopped), sweet pickle, bell pepper, celery, mayonnaise.
15. Butter, pecans, raisins, brown bread (see recipe for brown bread).

PROPORTIONS OF FLOUR, SODA AND BAKING POWDER

With 2 cups flour use:

½ teaspoon soda with sour milk.
1 teaspoon cream of tartar and ½ teaspoon soda with sweet milk.
4 teaspoons Royal baking powder with sweet milk.
2 teaspoons Calumet baking powder with sweet milk.

All measurements are level.

BAKING POWDER BISCUITS
(Standard Recipe)

2 cups flour
2 tablespoons shortening
4 teaspoons baking powder
½ teaspoon salt
¾ cup milk (or half milk and water)

Sift together the dry ingredients. Add shortening, mix in lightly with a fork. Add liquid slowly, to make soft dough. Roll on floured board to about ½ inch thick. Cut any desired shape. Place in slightly greased pan and bake in hot oven (475°) about 12 minutes.

SODA BISCUITS
(Standard Recipe)

2 cups sifted flour
½ teaspoon soda
½ teaspoon salt
4 tablespoons shortening
¾ cup sour milk

Sift flour once, measure, add soda and salt and sift again. Cut in shortening. Add enough milk to make a stiff dough. Put on floured board. Knead lightly and roll ½ inch thick. Cut in any desired shape and bake in hot oven (475 degrees) for 15 minutes. Makes 12 biscuits.

BEATEN BISCUITS
(Standard Recipe)

1 cup shortening
4 cups flour
1 teaspoon salt
¾ cup cold water (about)

Cut the shortening into the flour and salt. Mix with cold water to form a stiff dough. Then beat the dough with rolling pin until it blisters, or about 20 minutes. Roll thin. Cut into small biscuits, prick with a fork and bake in very hot oven (475° to 500°) for from 12 to 15 minutes.

ORANGE TEA BISCUITS
(Mrs. E. V. Abbott)

2 cups flour
⅔ cup milk
½ teaspoon salt
4 teaspoons baking powder
4 tablespoons butter
1 orange (grated rind only)

Cut fat and flour with salt and baking powder. Add liquid, roll out and cut with very small cutter. Take a little sugar and moisten with orange juice and place on top. Nuts may be put on also. Bake in a very hot oven.

PAN CAKES
(Mrs. Hal Greene)

2 cups flour
4 (level) teaspoons baking powder
¼ teaspoon salt
1 teaspoon sugar
2 eggs (well beaten)
1 cup milk
3 tablespoons melted fat

Mix ingredients and beat 2 minutes. Cook on hot greased griddle.

THIN CORNMEAL BATTER CAKES
(Mrs. Jack Bisland)

1 cup cornmeal
1 tablespoon flour
1 egg
1 teaspoon salt
milk to make batter very thin

Scald cornmeal with enough boiling water to dampen well. When cool, sift in flour and salt. Add beaten egg and milk to make thin batter. Beat well. Have griddle very hot and well greased. This makes a cake with a nice crispy edge. Use no baking powder.

BREAD BATTER CAKES
(Mrs. J. J. Shaffer)

1½ cups (stale) bread crumbs
2 eggs
1½ cups (scalded) milk
2 tablespoons melted butter
½ cup flour
3 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar

Pour milk over bread crumbs, soak 15 minutes. Add salt, butter, sugar, well-beaten yolks, flour and baking powder, and lastly, well-beaten whites. Cook on griddle.

MUSH BATTER CAKES
(Sarah Gary through Mrs. A. McCollam)

2 eggs
1 cup milk
1 cup corn meal
1 cup flour
4 level teaspoons baking powder
2 teaspoons salt
1 cooking spoon shortening
5 cups water

Mix 1 cup cold water with corn meal. When wet, put in sauce pan with 4 cups boiling water, salted. Cook 25 or 30 minutes (or until very thick). Cool, then add flour and baking powder (sifted together) milk, and break eggs into batter, beating well. Melt shortening and stir in. Fry on hot griddle.

GRIDDLE CAKES
(Mrs. C. C. Krumbhaar)

1 cake compressed yeast
1 cup milk (scalded and cooled)
2 tablespoons sugar
2 tablespoons (any) fat
1 cup (lukewarm) water
2 cups sifted flour
2 eggs
1 teaspoon salt

Dissolve yeast and sugar in warm liquids. Add fat, then flour, gradually the eggs, well-beaten, and salt. Beat until smooth. Cover and set in warm place, for about one hour, to rise. When light, stir well and bake on hot griddle.

BUCKWHEAT CAKES
(Standard Recipe)

1 ½ cups sifted buckwheat flour
½ cup sifted flour
1 teaspoon soda
1 teaspoon salt
2 ½ cups (sour) milk
1 tablespoon molasses
1 tablespoon melted shortening

Sift flour, measure, add soda and salt and sift again. Combine liquids, add to flour, stirring only until smooth. Add shortening. Bake on hot well-greased griddle. Sweet milk (or sweet milk and water) can be used in place of sour milk and 4 teaspoons baking powder in place of soda, if preferred.

RICE PAN CAKES
(Mrs. C. P. Smith)

1 cup cooked rice
1 cup milk
1 cup water
1 teaspoon salt
3 teaspoons baking powder
1 egg
2 cups flour

Boil rice in milk and water for 5 minutes. Set aside to cool and soak. Then add salt, flour and baking powder and well-beaten egg. Fry on hot griddle.

GUILD WAFFLES
(For Electric Irons)

2 cups flour
4 teaspoons baking powder
1 teaspoon salt
1 teaspoon sugar
½ cup liquid fat
3 eggs
1 cup milk
¾ cup water

Sift the dry ingredients together. Separate eggs. Beat yolks, add fat, milk and water. Pour into flour and beat until smooth. Whip egg-whites and fold into batter.

SOUTHERN WAFFLES
(Mrs. C. C. Krumbhaar)

1 cup (boiling) water
1 cup (yellow) corn meal
2 cups sifted flour
1 teaspoon soda
1 teaspoon salt
1 tablespoon sugar
2 cups (sour) milk
½ cup melted shortening
2 eggs

Pour boiling water over cornmeal. Sift flour once, measure, add soda, salt and sugar and sift again. Combine milk, shortening and well-beaten egg-yolks. Add slowly to cornmeal. Add flour, stirring only enough to blend. Fold in egg-whites.

SOUR MILK WAFFLES
(Southern Recipe)

2 cups flour
2 eggs
1 ⅓ cups (sour) milk
½ cup Wesson oil
1 teaspoon soda
1 teaspoon baking powder
½ teaspoon salt

Beat egg-yolks, add milk with soda dissolved in it, then gradually stir into the flour. Beat until smooth; add Wesson oil, salt, baking powder and stiffly-beaten egg-whites. Bake in electric waffle iron.

DATE AND BACON MUFFINS
(Mrs. J. W. Sutton)

¼ *cup butter*
2 *tablespoons sugar*
½ *teaspoon salt*
1 *egg*
1 *cup milk*
2 *cups flour*
2 *teaspoons baking powder*
¾ *cup dates (diced)*
4 *long strips crisp bacon (broken in pieces)*

Cream butter, add sugar and egg. Beat thoroughly. Sift baking powder, salt and flour together, add to first mixture alternately with milk.

Fold in bacon and dates and pour into buttered muffin tins filling about 2/3 full.

Bake in moderate oven about 25 minutes.

SPOON BREAD
(Mrs. J. J. Shaffer III)

½ *stick butter*
1 *pint milk*
½ *cup corn meal*
3 *eggs*
½ *teaspoon salt*
cream or top milk to thin (if needed)

Scald milk, stir in corn meal until all lumps have disappeared. Drop in butter and mix. Allow to cool. Thin with cream or top milk if too thick. Drop in egg yolks, one at a time, beating mixture well, after each. Fold in stiffly beaten egg whites. Pour into glass dish in which one tablespoon butter has been melted. Set in pan of cold water and bake in moderate oven (350°) about 40 minutes. This serves four.

QUICK SALLY LUNN
(Mrs. C. C. Krumbhaar)

2 *cups flour*
2 *tablespoons sugar*
¼ *teaspoon salt*
2 *tablespoons butter*
½ *cup (sweet) milk*
½ *teaspoon soda*
1 *teaspoon cream of tartar*
2 *eggs*

Cream butter and sugar, add egg yolks well beaten. Sift flour, then measure two cups, add salt, soda and cream of tartar and sift again. Mix with creamed butter and sugar. Add milk, beat well and fold in stiffly beaten egg whites. Bake in hot oven (400°) for 20 minutes.

MUFFINS
(Mrs. G. L. Tucker)

2 *cups flour*
1 *teapsoon salt*
1 *teaspoon sugar*
2 *tablespoons melted shortening*
2 *eggs (well beaten)*
3 *teaspoons baking powder*
1 *cup milk*

Sift flour, salt and sugar. Add gradually milk and shortening and eggs (well beaten). Lastly, the baking powder. Bake in well greased muffin pans in hot oven (400°) for 20 minutes.

CORNMEAL SALLY LUNN
(Mrs. C. C. Krumbhaar)

½ *pint (sour) cream*
½ *pint (sour) milk*
2½ *cups white corn meal*
1 *teaspoon soda*
½ *teaspoon salt*

Mix the milk and cream, dissolve the soda in two tablespoons cold water, add it to the milk and cream, stir a moment, add the salt and corn meal. Turn into three greased pie tins and bake in moderate oven for a half hour.

SALLY LUNN
(Mrs. J. J. Shaffer)

3 *pints flour*
1 *cup sugar*
3 *eggs*
2 *teaspoons salt*
1 *cup butter*
1 *cup milk*
¾ *yeast cake*
¾ *cup (warm) water*

Dissolve yeast cake in warm water, cream butter and sugar, add salt, beaten eggs, flour, milk and dissolved yeast. Let rise for two hours, then put in greased pans or muffin tins, filling half full. Let rise before baking. Bake in hot oven.

BATTER BREAD
(Mrs. V. H. Kyle)

1 *pint (coarse) corn meal*
1 *pint (boiling) water*
4 *tablespoons melted fat*
1 *pint (sour) milk*
1 *teaspoon soda*
1 *teaspoon salt*
2 *eggs (well beaten)*

Sift meal and salt. Add boiling water and stir until cool. Add fat, well beaten eggs and lastly, milk and soda mixed. Bake in greased pan until done, but not hard. Moderate oven (350°) about 40 minutes.

SPOON BREAD
(Mrs. Andrew McCollam)

1 cup meal
1 pint milk
1 pint (cold, cooked) grits
½ teaspoon salt
2 tablespoons fat
2 eggs
2 teaspoons baking powder

Mix grits and meal. Add milk, shortening, baking powder, salt and eggs, well beaten. Bake in moderate oven (350°) in glass baking dish about 40 minutes.

RANCH CORN BREAD
(Mrs. John W Sutton)

1 cup corn meal
1 cup flour
2 eggs
½ cup shortening (bacon fat)
2 tablespoons sugar
1 teaspoon salt
4 teaspoons baking powder
½ green pepper, minced
½ cup cheese, minced
¼ cup pimento, minced
milk
¼ to ½ cup ham (finely chopped)

Mix sifted dry ingredients together. Then add liquid ingredients. Put in minced pepper, cheese, ham, etc., at the very last. Bake about 30 minutes or until bread breaks from sides of pan.

SOUTHERN CORN BREAD
(Mrs. May P. Lashbrooke)

1 cup cornmeal
1 teaspoon salt
1 tablespoon lard
2 eggs (well beaten)
½ cup (boiling) water
milk enough to make soft batter
2 teaspoons baking powder

Sift meal and salt, scald well with boiling water. Add lard and beaten eggs. Beat well, add milk and baking powder. Bake in hot, well greased pan until brown. Oven temperature 400°.

SPIDER BREAD
(Mrs. C. C. Krumbhaar)

1½ cup corn meal
⅓ cup sifted flour
1 teaspoon soda
2 tablespoons sugar
1 teaspoon salt
2 eggs
1 cup (sour) milk
2 cups (sweet) milk
2 tablespoons shortening

Combine dry ingredients and sift together twice. Beat eggs and combine with sour milk, shortening and 1 cup sweet milk. Add to cornmeal mixture. Pour into well greased baking dish, then pour in remaining cup of milk, but do not stir. Bake in moderate oven (350°) for 50 minutes. When done, there should be custardy streaks through the cake.

WHOLE WHEAT NUT BREAD
(Mrs. J. J. Shaffer)

2 cups white flour
2 cups whole wheat flour
1 teaspoon salt
1½ cups (chopped) pecans
4 teaspoons baking powder
1 egg (well beaten)
2 cups milk
1 cup sugar

Sift white flour, measure, add salt, baking powder, and sift again. Combine with whole wheat flour, milk, beaten egg, sugar and nuts. Bake in slow oven (about 300°) for one hour, increasing heat the last ten minutes.

NUT BREAD
(Mrs. J. N. Blackburn)

3 cups flour
¾ cup sugar
butter (size of walnut)
1 teaspoon salt
1 cup (chopped) pecans
1 cup raisins
1 egg (beaten light)
1 cup milk
4 teaspoons baking powder

Sift together flour, sugar, baking powder and salt. Add nuts and raisins, then milk, beaten egg and melted butter. Put in buttered pan and bake in moderate oven (about 350°) for 45 minutes.

BROWN BREAD
(Mrs. A. W. Connely)

3 cups Graham flour
1 cup flour
1 cup raisins
2 cups (sweet) milk
½ cup sugar
½ cup molasses
1 teaspoon soda
1 teaspoon salt (scant)

Mix dry ingredients, add molasses and milk, stir until well mixed. Turn into small buttered moulds and steam two and one-half hours.

DATE LOAF

(Mrs. Andrew McCollam)

1 cup dates (packed)
¾ cup sugar
1 teaspoon soda
½ cup (chopped) pecans
1 teaspoon vanilla
2 tablespoons butter
1 egg (2 if small)
1 ¾ cups flour
¾ cup (boiling) water
salt

Stone and cut dates into small pieces. Dissolve soda in boiling water and pour over dates. Mix butter and sugar, well beaten egg, salt, dates and water, vanilla, flour and nuts. Grease loaf pan well. Let mixture rise 20 minutes. Bake in moderate oven (350°) about one hour.

TEA RINGS

(Mrs. May P. Lashbrooke)

6 tablespoons butter and lard (or all lard)
2 eggs
½ cup sugar
½ teaspoon salt
7 cups flour
1 ½ cups (luke warm) milk
2 teaspoons sugar
2 yeast cakes (dissolved in 1 cup warm water)

Dissolve yeast in warm water, add 2 teaspoons of sugar and let stand while assembling the other ingredients. Add to this the luke-warm milk and about 3 cups flour, beat until smooth. Add the butter, or lard, and sugar which have been creamed together. Then the eggs, beaten light, and the remainder of the flour gradually, keeping the dough soft. Add salt, knead lightly. Place in a large greased bowl, cover and let rise until dough has doubled in bulk.

Divide into five parts, roll each into an oblong piece about ¼ inch thick, brush with melted butter, sprinkle with brown sugar and cinnamon, and a few broken nut meats (can use raisins also). Roll up lengthwise as for jelly roll and place in a circle on a large greased pie pan. Let rise one hour, or until light, and bake about 25 minutes (over 400°). Ice while hot.

Icing:

1 cup confectioner's sugar and about 2 tablespoons hot milk. Vanilla to flavor.

NOODLES

(Mrs. Lee Junca)

1 egg
½ teaspoon salt
flour

Stir sufficient flour into a slightly beaten egg to make very stiff dough. Add salt, knead, and roll as thin as possible. Let dough dry out for about ½ hour. Roll dough and cut in tiny strips as you would jelly roll, shake out, dry again and drop into boiling water to which salt has been added, boil for about 15 minutes.

LOST BREAD

(Mrs. C. P. Smith)

2 eggs
1 cup milk
1 cup sugar
1 tablespoon cornstarch
sliced bread (stale)

Beat eggs well, add sugar gradually and continue to beat. Add the cornstarch, and when well mixed, add milk. Let bread soak in this mixture and fry light brown.

COFFEE CAKE

(Mrs. Andrew McCollam)

2 cups sifted cake flour
2 ½ teaspoons baking powder
¾ teaspoon salt
6 tablespoons granulated sugar
5 tablespoons shortening
1 egg (well beaten)
⅓ cup milk

Topping:

1 ½ tablespoons melted butter
4 tablespoons granulated sugar
1 tablespoon flour
½ teaspoon cinnamon

Sift flour, baking powder, salt and sugar together three times. Blend in the shortening, using two knives, with a cutting motion until mixture is of consistency of coarse corn meal. Beat egg, add milk and combine with flour mixture. Stir until smooth.

Spread dough evenly over greased nine-inch layer cake pan. Brush top with the melted butter and sprinkle with the sugar, flour and cinnamon which have been sifted together.

Bake at 400° for 25 or 30 minutes.

SOUTHERN CINNAMON BREAD

(Mrs. Gayden Cage)

1 cup flour sifted twice
½ cup sugar
½ teaspoon cinnamon
2 level teaspoons baking powder
1 egg (beaten)
4 tablespoons butter (melted)

Combine dry ingredients and mix into soft dough with wet ingredients. Pour into greased pan, sprinkle thickly with sugar and cinnamon and bake in hot oven.

SWEDISH TIMBALES

(Standard Recipe)

¾ cup flour
½ teaspoon salt
1 teaspoon sugar (if for rosettes or sweet-timbales)
½ cup milk
1 egg

Mix dry ingredients, add milk gradually, the egg slightly beaten, and beat until smooth. Dip the hot timbale iron into the batter (not letting batter come over top of iron) and fry in deep fat until crisp and light brown. Drain on brown paper.

Creamed fish, chicken, meat or vegetables may be served in timbales.

60 MINUTE ROLLS

(Mrs. R. C. Toups)

5 cups flour
1 cup milk (warm)
2 yeast cakes
½ cup warm water
1 teaspoon salt
1 tablespoon sugar
3 tablespoons Crisco

Dissolve yeast cakes in warm milk, add to warm water into which Crisco had been melted. Mix dry ingredients, add liquid to this. Mix well and knead until smooth. Make into rolls, place in buttered tins. Let rise 60 minutes and bake in a hot oven (400°) until brown.

These may be kept in refrigerator and baked when needed, allowing more time to rise than if used when made. They should double in size before baking.

LUNCH ROLLS

(Standard Recipe)

1 cake compressed yeast
1 cup milk (scalded and cooled)
¼ cup (luke warm) water
1 tablespoon sugar
4 cups sifted flour
3 tablespoons butter (or other fat)
1 egg
1 teaspoon salt

Dissolve yeast and sugar in warm liquid. Add about 1½ cups flour. Beat until perfectly smooth. Cover and set in warm place (about one hour) to rise. Add creamed butter, beaten egg and the remaining flour, or enough to make a moderately soft dough. Add salt with the last flour. Work or knead until smooth. Cover and set in warm place to rise until double in bulk (about one hour). Turn on board, roll or shape into fancy rolls. Place in greased pan. Cover and set to rise until light (about 1 hour). Bake in hot oven (about 400°) until brown. This same dough can be made into coffee cake, nut or raisin bread. Whole wheat flour may be substituted for half the white flour.

For sweet French buns: Cream ¼ cup sugar with the butter, add the egg well beaten, and follow general directions.

Small portions of this dough can be rolled under the palms of the hands into strips, and three of these plaited into individual or large plaits, according to size of portions of dough used.

Cover with icing. See Tea Rings for recipe.

PAIN PERDU (LOST BREAD)

(Mrs. D. W. Pipes, Jr.)

4 slices of bread
1 egg
⅛ teaspoon salt
¾ tablespoon sugar
¼ cup milk
few drops vanilla

Beat egg, add salt, sugar, milk and vanilla. Pour into shallow dish, dip bread into mixture, let it absorb as much as possible on both sides. Place slices in well greased pan and put in hot oven (400°) until dry and brown.

Nice served with butter and honey.

ICE BOX ROLLS
(Mrs. Herman A. Cook)

1 yeast cake
½ cup (luke warm) water
⅔ cup shortening
⅔ cup sugar
1 cup mashed potato
1 cup (scalded) milk
2 eggs (well beaten)
2 teaspoons salt
flour to make stiff dough

Dissolve yeast in warm water. Add shortening, sugar, salt and mashed potatoes to hot scalded milk. Cool, add yeast, then eggs. Stir in flour gradually, beating well at first to make smooth. Add enough flour to make a stiff dough. Knead well, on floured board. Put in large greased bowl for slight rising. Rub over with lard and place in ice box. About one hour before baking pinch off and make into rolls. Cover and let rise. Bake in hot oven.

ORANGE ROLLS
(Mrs. E. H. Irwin)

biscuit dough (see standard recipe)
1 large orange (or 2 small) grated rind only
1 cup sugar
1 egg
2 tablespoons melted butter

Mix grated orange rind with sugar and let stand several hours. Add egg to biscuit dough mixture, have dough very soft. Turn out on floured board, pat or roll out and spread with butter, sugar and orange rind. Roll and slice crosswise. Bake in either muffin tins or flat pan.

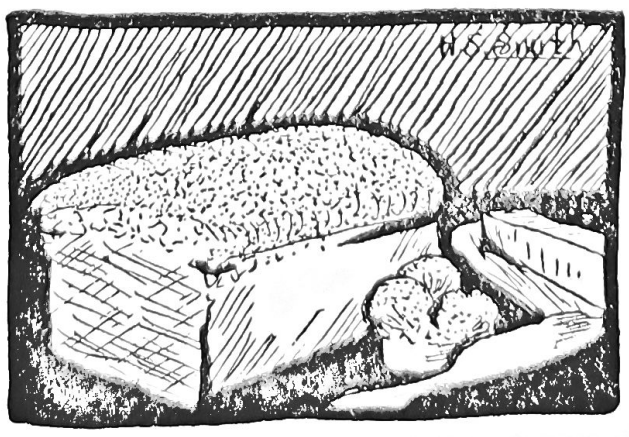
"HURRY-UP" YEAST ROLLS
(Mrs. S. M. Hattaway)

2 to 2¼ cups Bisquick
½ cake compressed yeast
⅝ cup lukewarm milk

Dissolve yeast in milk and add Bisquick to make dough which is easy to handle.

Mix well, turn dough over two or three times. Knead gently. Roll out ¼ inch thick, cut in rounds, spread with melted shortening. Crease rounds just below the center with back of knife. Fold over so top slightly overlaps under edge. Press together at ends of crease.

Place about ¼ inch apart on lightly greased, heavy baking sheet. Cover with damp cloth. Let rise (at 80°) until light (1½ to 2 hours). Bake 10 to 12 minutes in moderately hot oven (400°). Makes 12 rolls.



PUFF PASTE

Bring ½ cup butter and 1 cup water to the boiling point, then add immediately 1 cup sifted flour, stir constantly. As soon as this mixture leaves sides of pot remove from fire, stir until cool, then add one at a time 3 eggs. When well beaten bake in eclair shapes or small balls. This paste can be used for cream puffs and is extremely useful for French pastry combinations.

PIE CRUST

(Mrs. D. W. Pipes, Jr.)

1½ cups flour
½ cup Crisco
½ teaspoon salt
4 to 6 tablespoons ice water

Sift flour and salt. Chill Crisco and cut into flour. For flaky crust, shortening must not be chopped too fine (particles of shortening should be about size of a pea). Add just enough ice-water (about 4 to 6 tablespoons) to make a paste which will clear the bowl. Roll on floured board, fold and re-fold, roll again. Continue until dough is smooth.

HOT WATER PASTRY

(Mrs. C. C. Krumbhaar)

½ cup shortening
¼ cup (boiling) water
1½ cups flour
½ teaspoon salt
½ teaspoon baking powder

Place shortening in warm bowl, add the boiling water, beat until smooth and creamy. Add flour sifted with the salt and baking powder, stir until a smooth ball forms. Chill until firm.

GRAHAM CRACKER CRUST

(Mrs. J. Berwick Duval)

18 fresh graham crackers (rolled)
⅓ cup butter (melted)
1 tablespoon sugar

Put crackers in a paper bag and roll with a rolling pin until crumbs are fine. There should be 1 cup of crumbs. Add melted butter and sugar and mix well. Line bottom and sides of pie plate with crumb mixture, bake in hot oven (400°) for five minutes. Cool and fill.

APPLE PIE

(Mrs. C. W. Farris)

1 dozen tart apples (pared and cubed)
1 cup sugar

Cook sugar and apples together in heavy pan over very low heat without water. When apples are tender, let cool—pour in uncooked pie crust shell. Top with:

3 tablespoons butter
½ cup brown sugar
1 teaspoon lemon juice

Bake in moderate oven about 15 minutes.

APPLE PIE

(Mrs. J. N. Blackburn)

4 (large) apples (or 5 medium)
¼ teaspoon cinnamon
¾ cup sugar
butter lemon juice

Pare and slice apples thin, cover with sugar and cinnamon. Fill pastry-lined pan, cover top with pastry, perforate and bake. If apples are juicy and sweet, add 1 teaspoon of lemon juice. If they are dry, add 2 tablespoons of water and 1 tablespoon of lemon juice.

BUTTER SCOTCH PIE

(Mrs. C. P. Smith)

1 cup sugar
1 cup milk
1 tablespoon butter
2 tablespoons cornstarch
3 eggs
pinch of salt

Melt sugar and butter in an iron pan to a rich brown color. Add scalded milk and cook until thoroughly dissolved. Stir this into the well beaten egg yolks with salt and cornstarch added. Cook until thick. Pour into baked shell, cover with meringue made of the stiffly beaten whites and 2 tablespoons pulverized sugar. Bake in moderate oven until brown.

CHERRY PIE

(Mrs. Andrew McCollam)

1 can (No. 2) pitted, red, sour cherries
2 tablespoons flour
1 tablespoon butter
1 cup sugar
1 teaspoon lemon juice
½ teaspoon nutmeg

Melt butter, stir in flour smooth, add juice from cherries, then sugar, lemon juice and nutmeg. Cook a few minutes. Add cherries, and turn filling into a pan lined with paste. Cover top with strips of pastry in lattice fashion and bake in hot oven.

CHOCOLATE SUNDAE PIE

(Mrs. Joe Richard)

1 cup (evaporated) milk
½ cup water
¼ teaspoon nutmeg
3 egg yolks
½ cup (granulated) sugar
⅛ teaspoon salt
1 tablespoon gelatine
3 tablespoons (cold) water
½ teaspoon vanilla
3 egg whites (beaten stiff)
1 cup (sweetened whipped) cream
¼ cup (grated) bitter chocolate

Heat milk and water in double boiler with nutmeg. Beat egg yolks with sugar and salt until light. Pour hot milk over egg mixture. Return to double boiler and cook until the consistency of thick cream. Remove from heat. Add gelatine which has been soaking five minutes in cold water. Add vanilla. Cool. When cool and ready to set, beat with rotary beater and fold in stiffly beaten egg whites. Pour this mixture into baked pie shell. Set in refrigerator. When thoroughly cold, cover with sweetened whipped cream and sprinkle top with grated chocolate.

Flaky Crust:

2 cups flour
⅔ cup Crisco
¾ teaspoon salt
6 to 8 tablespoons ice water

Sift flour and salt. Chill Crisco at least half an hour before using. Cut Crisco coarsely into flour. Add ice water—just enough to hold dry ingredients together. Roll pastry 1/8 inch thick. Cover inverted pie tin, trim dough so there will be enough to fold under for firm edge. Prick bottom and bake at 450° F. for 15 minutes. Set aside for Chocolate Sundae filling.

CHOCOLATE PIE

(Mrs. J. J. Munson)

½ cup grated bitter chocolate (or 2 ounces)
½ cup sugar (or more if desired)
4 tablespoons cornstarch
2 cups milk
½ teaspoon salt
1 tablespoon butter
3 eggs
1 teaspoon vanilla
½ pint (whipped) cream

Dissolve chocolate in double boiler, add milk, sugar, cornstarch and salt. Cook until thick. Add butter, then the well beaten yolks of eggs. Whip the whites very stiff, and after the chocolate mixture has thoroughly cooled, fold them into it lightly. Add vanilla; then pour into a previously baked pie crust and just before serving top with whipped cream.

EGG NOG PIE

(Mrs. J. Berwick Duval)

1 tablespoon gelatine
1¼ cups milk
3 eggs
¼ teaspoon salt
½ cup sugar
2 tablespoons rum or whiskey
1 cup whipping cream
graham cracker crust (see recipe)

Soften gelatine in ¼ cup cold milk. Heat the rest of the milk in double boiler. Beat egg yolks, and salt, then slowly add the milk, stirring constantly. Return to double boiler and cook until mixture coats spoon. Stir in gelatine until dissolved. Chill until it begins to congeal. Beat egg whites until stiff, add sugar gradually. Beat in the milk mixture and flavor with rum or whiskey. Whip cream and fold in half, reserve other half to spread on top of pie. Pour into pie plate lined with graham cracker crust and chill several hours. Add a little sugar to remaining whipped cream and spread on top of pie. Sprinkle lightly with nutmeg if desired.

LEMON CREAM PIE

(Mrs. Paul Adams)

1¼ cups sugar
½ cup flour
1½ cups milk
3 eggs
¼ cup lemon juice
1 tablespoon lemon rind (grated)
1 tablespoon butter
pinch of salt

Beat egg yolks, flour, sugar, butter, salt, then add to milk. Cook in double boiler until it thickens. Add lemon juice and rind, stirring constantly. When cooked, let cool. Turn into baked pie shell. Beat egg whites until foamy, adding 2 tablespoons sugar gradually and beating until mixture stands in peaks. Pile lightly on filling, bake in moderate oven until brown.

LEMON PIE
(Mrs. Will Felker)

3 eggs
1 cup sugar
3 lemons (juice and grated rind)
2 egg whites
2 tablespoons sugar

Beat three eggs without separating, add 1 cup sugar, lemon juice and grated rind. Place over boiling water and stir constantly until it jells. Put in baked pastry shells, cover with meringue (made by beating 2 egg whites stiff and gradually beating in 2 tablespoons sugar) and bake until brown.

JIFFY LEMON PIE
(Mrs. William McCollam)

1 can Eagle brand condensed milk
½ cup lemon juice
1 lemon (grated rind)
3 boxes vanilla wafers, rolled (5-cent size)
½ cup whipping cream whipped
2 tablespoons confectioner's sugar

Blend together milk and lemon juice and grated rind. Pour into egiht-inch pie plate which has been lined with vanilla wafer crumbs. Cover with whipped cream sweetened with confectioner's sugar. Chill in ice box before serving.

LEMON PIE
(Mrs. Andrew McCollam)

¾ cup sugar
2 level tablespoons butter
½ cup lemon juice
2 teaspoons grated lemon peel
3 tablespoons boiling water
5 egg yolks (well beaten)
5 egg whites (beaten stiff)

Cream butter and sugar, add lemon juice, grated peel, boiling water and egg yolks. Cook in double boiler, stirring as it thickens. When cooked to a thick custard, remove from fire, cool, and add egg whites. Pour into a baked pastry shell (nine-inch) and place in oven until firm.

CONDENSED MILK LEMON CREAM PIE
(Mrs. R. P. Howell, Jr.)

1 can condensed milk
2 egg yolks
2 lemons (juiced and grated rind)
2 (or 3) egg whites
2 level tablespoons sugar
2 level teaspoons baking powder
2 boxes vanilla wafers or 18 graham crackers

Beat egg yolks well, add condensed milk, beating constantly, and juice and grated rind of lemons. Beat well. Line pie plate with vanilla wafers—placing them around edge to stand up and lie flat on bottom. Crumble some between in spaces. Fill with custard as prepared and bake in moderate oven a few minutes till firm. Cover with meringue made by beating egg whites stiff, and adding sugar and baking powder. Set in moderate oven to brown.

LEMON CHIFFON PIE
(Mrs. Henry Thibodaux)

4 eggs
5 tablespoons lemon juice
1 cup sugar
1 tablespoon gelatine
⅔ cup (heavy) cream
⅓ teaspoon vanilla
3 tablespoons (cold) water

Separate eggs, beat yolks, add ½ cup sugar and lemon juice. Cook in double boiler over hot water, stirring constantly until thickened and smooth. Remove from fire and stir in gelatine (first soaked in 3 tablespoons cold water). Cool, but do not let mixture set. Beat whites until stiff, gradually beating into them ½ cup sugar. Fold this into first mixture, turn into nine-inch baked pie shell. Just before serving, spread with sweetened flavored whipped cream to which vanilla has been added.

STRAWBERRY CHIFFON PIE
(Mrs. Lee Junca)

1 baked 9 or 10-inch pastry shell
2 cups strawberries
½ cup sugar
few grains salt
1½ tablespoons unflavored gelatine
¼ cup cold water
2 egg whites
1 cup heavy cream

Wash berries; hull and crush. Add sugar and salt. Sprinkle gelatine on cold water. Dissolve over hot water; add berries. Beat egg whites stiff. Whip cream; fold into egg whites. Fold cream mixture into berry mixture. Pile in pie shell, chill. A vanilla wafer crust can be used also. If pie shell is brushed with egg white before baking, it keeps the crust from being soggy.

ORANGE PIE

(Mrs. Raoul Fellows through Mrs. C. P. Smith)

½ *cup sugar*
3 *eggs*
1 *tablespoon flour*
1 *tablespoon butter (melted)*
3 *oranges (juice)*
grated orange rind (1 orange)

Beat egg yolks well, add sugar, then the flour, butter, juice of the oranges and grated rind of only one. Put in partially baked pastry shell and cook until firm. Make meringue of egg whites beaten stiff, to which add 3 tablespoons sugar. Put in moderate oven and cook until light brown.

COCOANUT CUSTARD PIE

(Mrs. C. P. Smith)

1½ *cups milk*
3 *eggs*
½ *cup sugar*
2 *tablespoons cornstarch*
1 *cup fresh-grated cocoanut*
pinch of salt

Put milk into double boiler. Beat sugar, egg yolks, salt, cornstarch until creamy. Thin with a little of the milk, then stir all into the hot milk. Cook until it thickens. Add butter and grated cocoanut. Put into baked shells. Cover with meringue made with stiffly beaten whites and 2 tablespoons pulverized sugar. Brown in moderate oven.

If pineapple pie is desired, substitute 1 cup crushed pineapple for the 1 cup grated cocoanut. Finish as for cocoanut custard pie.

MOCK CHERRY PIE

(Miss Edna McCollam)

1 *cup cranberries*
½ *cup raisins, seeded*
¾ *cup sugar*
1 *tablespoon flour*
1 *teaspoon butter*

Cut cranberries in halves, raisins in pieces, add sugar and flour. Put in uncooked crust, dot with butter, cover with lattice top and bake in moderate oven 40 minutes.

PINEAPPLE CHIFFON PIE

(Mrs. Edward H. Irwin)

1 *can crushed pineapple (small)*
1 *cup sugar*
1 *lemon (juice)*
1 *teaspoon Knox's gelatine (rounded)*
3 *eggs*

Boil pineapple, sugar and lemon juice two minutes. Soak gelatine in a little cold water. Remove hot mixture from fire and add gelatine, then beaten egg yolks. Let cool and fold in stiffly beaten whites. Put in baked pie shell or crumb crust and place in refrigerator. May be served with whipped cream on top if desired.

GARDEN OF EDEN PIE

(Mrs. Joe Richard)

Pastry:

2 *cups flour*
½ *cup Crisco*
¾ *teaspoon salt*
1 *cup (grated) American cheese*
6 to 8 tablespoons (cold) water

Sift flour, salt and cut in Crisco until size of a pea. Mix cheese in lightly with a fork. Add enough water to hold together. Roll lightly, brush bottom crust with melted fat to prevent soaking. Fill and cover top with pastry. Slash top to allow steam to escape.

Filling:

¾ *cup sugar*
5 *(or 6) (large tart) apples*
2 *tablespoons flour*
⅛ *teaspoon salt*
1 *teaspoon cinnamon*
2 *tablespoons butter*

Pare core and slice apples. Lay slices in pie plate lined with cheese pastry. Mix sugar, flour, salt and cinnamon. Sprinkle over apples, dot with bits of butter. Cover with crust, press edges and slash top. Bake in hot oven (450° F.) for 10 minutes until edges brown. Reduce to moderate heat (350° F.) and bake about 30 minutes longer.

SOUR CREAM PIE

(Mrs. J. C. Dupont)

4 *eggs*
1½ *cups sugar*
2 *tablespoons cornstarch*
1 *cup Karo syrup*
1 *cup sour cream*
1 *cup raisins*
1 *level tablespoon cinnamon*
½ *teaspoon allspice*

Separate eggs—keep whites for meringue. In saucepan put yolks, sugar, cornstarch, sour cream, Karo syrup, cinnamon and allspice all together, stir while cooking to keep from sticking and cook until thick. Add raisins. Bake crust as for lemon pies, fill and put meringue on top, run in oven until light brown. This makes three small pies or two large ones.

MINCE MEAT PIE FILLING
(Mrs. J. M. McBride)

1 beef tongue (boiled tender and chopped, or ground)
3 pounds (choice) beef suet (freed from strings, chopped or ground, sprinkled with salt and pepper, but not melted. Poor suet will ruin mincemeat).
3 pounds chopped apples
3 pounds seeded raisins
3 pounds currants
5 pounds sugar (white preferred)
1 pound citron (cut fine or ground)
½ pound (candied) lemon peel (cut fine or ground)
½ pound (candied) orange peel (cut fine or ground)
¼ ounce powdered cinnamon
¼ ounce powdered cloves
¼ ounce powdered allspice
2 (fresh) orange rinds (grated)
4 nutmegs (grated)
1 quart Madeira wine
1 pint brandy
Whiskey may be used instead of wine and brandy

Mix all dry ingredients, sprinkle with spices and blend thoroughly. Add liquor last. If too dry add cider. Increase sugar if liked sweet. Orange marmalade or citrus preserve may be added. Should not seem heavy. Best kept in glass jars (not too full).

MOLASSES PIE
(Mrs. J. N. Blackburn)

1 cup molasses
½ cup sugar
1 tablespoon butter
3 eggs
4 tablespoons (rich) milk (or cream)

Heat molasses, sugar and butter, together. Beat eggs well, add milk, then pour this into the boiling mixture stirring constantly until well mixed. Take from fire, add 1 teaspoon lemon flavoring, pour into raw crust and bake slowly until crust is done.

SWEET POTATO PIE
(Mrs. Geo. L. Mayer, Jr.)

6 sweet potatoes
2 cups milk
½ bar butter
2 dashes cinnamon
2 dozen marshmallows

Cream boiled or baked potatoes well and drop in the butter, add the milk and mix well. Spread into the regular cooked pie crust. Sprinkle with cinnamon and cover with marshmallows. Run through hot oven sufficient to toast marshmallows.

PECAN PIE
(Mrs. J. J. Munson)

¾ cup white corn syrup (or honey)
¼ cup butter
3 eggs (well beaten)
½ cup sugar (white or brown)
1 teaspoon vanilla
1 cup pecans (finely chopped)

Cream syrup (or honey) with the butter. Add sugar, and eggs well beaten. Beat all thoroughly then add vanilla and pecans finely chopped. Pour into unbaked pastry shell and bake in slow oven (350°) 30 minutes.

PUMPKIN PIE
(Mrs. J. N. Blackburn)

1⅓ cups pumpkin pulp (dry)
1 cup sugar
1⅓ cups milk
1 teaspoon cinnamon
⅓ teaspoon ginger
2 (well beaten) eggs
pinch of salt
2 tablespoons raisins (optional)

Mix all together, put in raw crust; bake slowly until done. Pumpkin pulp must not be watery.

RHUBARB PIE
(Mrs. Andrew McCollam)

3 cups rhubarb (cut in 1-inch pieces)
1 egg (beaten)
1⅓ cups sugar
2 tablespoons flour
1 tablespoon lemon juice
1 tablespoon grated lemon rind

Wash, cut, measure and boil rhubarb for a few minutes in very little water. Place in a pan lined with paste. Beat egg well, add sugar, flour, lemon juice and grated rind. Pour over rhubarb, cover pie with strips of pastry in lattice-fashion. Bake in hot oven.

SWEET POTATO PIE

(Mrs. C. P. Smith)

- *1 ½ cups milk*
- *2 cups mashed sweet potatoes*
- *½ cup sugar (brown or white)*
- *2 eggs (well beaten)*
- *2 tablespoons butter*
- *1 lemon (juice and little grated rind)*
- *pinch of salt*

Boil, mash potatoes and measure. Add sugar, butter, salt, eggs, milk, lemon juice and grated rind. Put into unbaked pie shell and cook 20 minutes.

TENNESSEE CHESS PIE

(Mrs. A. J. Isacks)

- *4 eggs*
- *1 ½ cups sugar*
- *2 tablespoons corn meal*
- *3 tablespoons buttermilk*
- *¼ lb. butter*
- *pinch nutmeg*
- *½ teaspoon vanilla*

Cream butter and sugar together, add beaten eggs, then corn meal and milk; add spice and extract. Line pie pan with crust, cook till it sets. Put in filling, cook till it stops shaking.

COCOANUT PIE

(Mrs. J. M. McBride)

- *1 large cocoanut, grated without removing outer dark rind.*
- *1 cup liquid (milk from the cocoanut and enough water to fill cup)*
- *3 cups sugar*

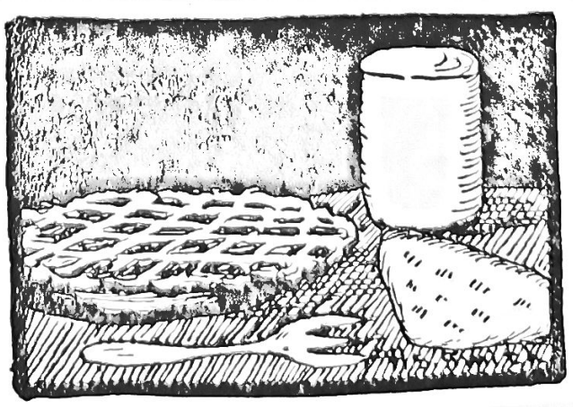
Crust:

- *3 cups flour*
- *3 tablespoons lard*
- *3 tablespoons butter*
- *¾ cup milk*
- *1 teaspoon baking powder*

Cook cocoanut, liquid and sugar over slow fire for 30 minutes, then pour into unbaked crusts made from other ingredients, bake in moderate oven (375°) until brown.

Makes two open-faced pies.

Pie dough is very stiff and when baked should make a nutty crust.



ANGEL FOOD CAKE
(Mrs. B. O. Childs)

1 ⅓ cups sifted sugar
whites of 12 small (or 11 large) eggs
1 cup sifted flour
⅛ teaspoon salt
1 ½ teaspoons cream of tartar
1 teaspoon vanilla

Using a wire whisk, beat whites of eggs (to which salt has been added) until frothy. Add cream of tartar. Beat until stiff enough to stand in a peak. Fold in very slowly the sifted sugar (should take about seven minutes), then fold in flour (seven minutes). Add 1 teaspoon vanilla and bake in an ungreased angel food pan for 45 minutes—very slowly for the first 30 minutes, increasing heat during the last 15 minutes. Let cool in pan (inverted).

APPLE SAUCE CAKE
(Mrs. T. I. St. Martin)

1 cup brown sugar
½ cup butter
1 ½ cups apple sauce
2 ½ cups flour
1 teaspoon ground cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
½ teaspoon salt
2 teaspoons cooking soda
1 ½ cups raisins
1 cup nut meats
3 tablespoons vinegar

Cream butter and sugar, then add apple sauce and all other ingredients, leaving the vinegar until the last. Bake in a loaf pan in a moderate oven. Prepare the apple sauce before starting the cake, using three tart apples, one teaspoon butter, and three tablespoons sugar, cooked to a mush. This may be used while still warm.

BLACKBERRY JAM CAKE
(Dorothy Ann Crusoe)

1 cup butter
½ cup sugar
6 eggs
2 cups flour
½ cup sour cream or milk
1 teaspoon soda (heaping)
1 teaspoon nutmeg
1 teaspoon cloves
1 teaspoon allspice
1 teaspoon cinnamon
1 ½ cups blackberry jam

Cream butter and sugar, add beaten eggs, saving two whites for icing. Mix well. Add spices. To the sour milk add soda. Mix alternately with flour, beat in jam and beat for one minute. Always try a little in a small pan to see that the dough is stiff enough, if not add more flour.

White boiled icing is used to cover cake.

CHOCOLATE CAKE (BUTTER FROSTING)
(Mrs. A. M. O'Neal)

2 cups (cake) flour (sifted)
1 teaspoon soda
½ cup butter
2 cups brown sugar (sifted)
2 eggs (unbeaten)
3 squares unsweetened chocolate
1 cup (sweet) milk
1 teaspoon vanilla

Sift flour and soda together three times. Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add the chocolate, melted, then the flour alternately with the milk. Beat well. Add vanilla and bake in two greased tins in moderate oven. Put together with All-Round Chocolate Frosting, Page 83.

CHOCOLATE FROSTED DEVIL'S FOOD
(Mrs. Randolph Bazet)

2 cups sifted Swan's Down cake flour
2 teaspoons baking powder
½ teaspoon soda
½ cup butter (or other shortening)
1 cup sugar
2 egg yolks (well beaten)
3 squares unsweetened chocolate (melted)
1 ¼ cups milk
1 teaspoon vanilla
2 egg whites (stiffly beaten)

Sift flour once, measure, add baking powder and soda, and sift together three times. Cream butter thoroughly, add sugar gradually and cream together until light and fluffy. Add egg yolks, the chocolate, and flour alternately with milk, beating after each addition until smooth. Add vanilla, fold in egg whites. Bake in two greased (nine-inch) layer pans in moderate oven (350°) 30 minutes. Spread All-Around Chocolate Frosting (see "Icings and Fillings" for recipe) between layers, on top, and sides of cake. Double recipe to make three 10-inch layers.

FUDGE CAKE
(Mrs. T. J. Holmes, Jr.)

1 stick butter (¼ lb.)
1 square bitter chocolate
2 whole eggs
1 cup sugar
2 cups pecans
½ cup flour
vanilla to taste

Melt butter and chocolate in double boiler. Beat eggs and sugar and add to the above. Add pecans mixed in flour, then add vanilla. Put in greased, flour-dusted pan and bake in slow oven.

Ice with chocolate butter frosting and cut in squares.

DEVIL'S FOOD CAKE
(Mrs. W. K. Frantz, New Iberia, La.)

1 cup butter
2½ cups sugar
5 eggs (whole)
1 cup buttermilk
1 teaspoon soda (put in buttermilk)
3 cups flour
1 teaspoon salt
1 teaspoon baking powder (put in flour)
1 teaspoon vanila
4 squares unsweetened chocolate (melted)

Cream butter well, add sugar a little at the time and cream until light. Put in one egg at a time and cream in thoroughly, when all five eggs have been put in add milk and flour slowly. Add chocolate and vanilla. Makes four large layers.

MAILLARD'S LITTLE CHOCOLATE CAKES
(Mrs. Oliver Paul through Mrs. May P. Lashbrooke)

1 cup sugar
½ cup butter
1 cup milk
2 eggs
1½ cups flour
2 teaspoons baking powder
3 squares chocolate
2 tablespoons vanilla

Melt chocolate over boiling water. Take from above ingredients 2 tablespoons sugar, 4 tablespoons milk, 1 egg yolk and stir these into chocolate. Add vanilla. Cream butter and sugar, add beaten yolk, chocolate mixture, flour and baking powder, milk, and last the stiffly beaten whites. Makes 24 little cakes.

Frost with 2 squares chocolate (dissolved), 1/3 cup boiling water, enough confectioner's sugar to spread and 1 teaspoon vanilla.

COCOANUT CAKE
(Mrs. J. C. Dupont)

2 large cocoanuts (grated)
1 cup butter
2 cups sugar
4 cups flour
1 cup milk
9 egg whites
2 heaping teaspoons Royal baking powder

Use method for mixing butter cakes. For stacking cake, ice both sides of layers and put cocoanut on thick, then sprinkle with a little cocoanut water and put layers together. Use Cooked Icing for Cocoanut Cake (see "Icings and Fillings" for recipe).

CREAM CAKE
(Mrs. Elliott Jones)

2 eggs
1 cup sugar
1 cup cream (sweet)
1½ cups sifted flour
½ teaspoon salt
2 teaspoons baking powder
2 teaspoons vanilla

Beat eggs and sugar until thick and lemon-colored, add cream and beat again. Add gradually the flour, salt and baking powder. Mix lightly. Bake in tube cake pan in moderate oven (375°) for 25 minutes.

DATE BARS
(Mrs. Herman A. Cook)

1½ cups sugar
1½ cups flour
1½ cups nuts
1½ teaspoons baking powder
½ teaspoon salt
1 box ground dates
3 eggs
6 tablespoons milk

Beat eggs with milk and add other ingredients. Spread in a thin sheet over pan and bake in slow oven 25 minutes. Cut in strips about an inch wide and roll in powdered sugar while warm.

DATE CAKE
(Mrs. C. P. Smith)

- ½ *cup butter*
- 1 *cup sugar*
- 1 *cup dates (chopped)*
- 1 *egg (large or 2 small)*
- 2 *cups flour (sifted measure)*
- 1 *teaspoon baking powder*
- 1 *teaspoon soda*
- 1 *cup boiling water*

Dissolve soda in boiling water and pour over dates. Cream butter and sugar well, add beaten egg, date and water mixture, then the flour and baking powder.

Bake and let cool 10 minutes or longer. Spread with following mixture and run under flame a few minutes.

Topping:

- 5 *tablespoons brown sugar*
- 2 *tablespoons butter*
- 2 *tablespoons cream*
- 1 *cup pecans (chopped)*
- ½ *cup cocoanut (or more if liked)*

WHITE FRUIT CAKE
(Mrs. J. J. Munson)

- 1 *pound butter*
- 1 *pound sugar*
- 1 *pound flour*
- 1 *pound candied cherries*
- 1 *pound white raisins*
- 1 *pound candied pineapple*
- 2 *pounds pecans (or 1 pound meats)*
- 1 *dozen egg whites*
- ½ *pound citron (chopped fine)*
- 2 *grated cocoanuts*
- ½ *cup whiskey*

Mix and bake at 275°.

FRUIT CAKE
(Mrs. John Clegg)

- 1 *pound butter*
- 1 *pound sugar*
- 1 *pound flour*
- 1 *dozen eggs*
- 3 *pounds raisins*
- 3 *pounds currants*
- 1 *pound candied cherries*
- 1 *pound candied pineapple*
- 1 *pound pecan meats*
- 1 *pound citron*
- 1 *pound blanched almonds*
- 2 *teaspoons rose water*
- 1 *glass grape jelly*
- 2 *teaspoons melted chocolate*
- 2 *tablespoons nutmeg*
- 1 *tablespoon allspice*
- 1 *tablespoon cloves*
- 1 *tablespoon cinnamon*
- 1 *pint grape juice*

Soak almonds overnight in rose water, and fruit in grape juice. Sprinkle part of flour over fruit.

Cream butter and sugar, add eggs, fruit, nuts (chopped in large pieces) and flour to which spices have been added.

This makes about 15 pounds of cake and must be baked according to size of pans used. A six or seven-pound pan should be baked in a slow oven three to four hours, smaller cakes a shorter time.

Make several weeks before using and pour whiskey over cakes at intervals.

FRUIT CAKE
(Mrs. Thomas Holcombe)

- 1 *pound sugar*
- 1 *pound flour*
- 1 *pound butter*
- 1 *dozen eggs*
- 1 *pound seedless raisins*
- 1 *pound seedless dates*
- 1 *pound crystallized fruit (mixed)*
- 1 *pound crystallized citron*
- 2 *pounds walnuts (in shell)*
- 8 *cups shelled pecans*
- 1 *cup molasses*
- 1 *(small) can (sliced) pineapple*
- 1 *cup (bottled) cherries*
- 1 *cup whiskey*
- ½ *cup fruit juice (from cherries and pineapple)*
- 2 *(or 3) teaspoons, each, allspice, cloves, cinnamon*
- 1 *teaspoon salt*

Cut up nuts and fruit and mix well with ½ cup of the flour. Sift remainder of the flour, salt, baking powder three times. Cream sugar and butter, add well beaten yolks, molasses, flour, spices, whiskey and fruit juice. Fold in well beaten whites and add floured fruit and nuts. Bake in slow oven about 2½ hours, using two layers of greased paper in pans. When cakes are cool, saturate with whiskey and store away in air-tight containers or well wrapped in wax paper. Cakes should be at least two weeks old before eating.

GINGERBREAD
(Mrs. S. F. Landry)

- ¼ *cup sugar*
- ¼ *cup molasses*
- ¼ *cup butter*
- *few grains nutmeg*
- ⅓ *cup milk*
- 1 *egg*
- 1 *cup flour*
- 1 *teaspoon baking powder*
- ¼ *teaspoon salt*
- ¼ *teaspoon soda*
- ½ *teaspoon ginger, cloves, allspice*

Mix together egg, butter, sugar, molasses. Sift dry ingredients together. Add milk to first mixture, then dry ingredients. Bake in quick oven.

GINGERBREAD
(Miss Lucia Easton)

- 3 *cups flour (unsifted)*
- 1 *cup oil*
- 1 *cup molasses*
- 3 *eggs*
- 1 *tablespoon ginger*
- 1 *cup sugar*
- ½ *cup (sour) milk*
- 1 *teaspoon soda*
- 1 *teaspoon cloves*
- 1 *teaspoon cinnamon*
- 1 *tablespoon cocoa*

Cream oil and sugar, add eggs, well beaten, molasses, spices, flour and cocoa. Just before putting in pan add soda dissolved in milk. Bake about one hour in slow oven.

LONG ISLAND SOFT GINGER CAKE
(Mrs. Wm. J. Minor)

- 1 *cup butter*
- 1 *cup sugar*
- 2 *cups molasses*
- 3 *cups sifted flour*
- ½ *cup (sour) milk*
- 4 *eggs*
- 1 *teaspoon soda*
- 2 *tablespoons powdered ginger*

Cream butter and sugar until light. Add flour and sour milk (in which the soda has been dissolved) then the ginger and molasses. Beat eggs until light and fold into batter. Pour into biscuit pan, 9x13x1½, and bake in moderate oven (350°) for about 30 minutes. Serve hot with butter.

GRAHAM CRACKER CAKE
(Mrs. Walter B. Gordy through Mrs. C. C. Krumbhaar)

- 1 *cup butter (2 sticks)*
- 2 *cups sugar*
- 4 *eggs*
- 3 *cups graham cracker crumbs*
- 1 *cup milk*
- 3 *teaspoons baking powder*
- 1 *cup pecans*
- 2 *teaspoons vanilla*

Crush graham crackers and sift. Cream butter and sugar, add beaten eggs and 2 cups of cracker crumbs, then baking powder sifted with 1 cup of crumbs. Add vanilla and chopped nuts. Put into two layer cake pans. Bake in moderate oven for about 25 or 30 minutes. Put together with any desired icing or whipped cream slightly sweetened.

LIGHTNING CAKE
(Mrs. J. Berwick Duval)

- 3½ *cups flour (sifted once before measuring)*
- 3 *teaspoons baking powder*
- 1 *teaspoon salt*
- 2 *eggs*
- 1¾ *sticks (softened) butter*
- 2 *cups sugar*
- 1 *cup milk*
- 1 *teaspoon vanilla*

Sift flour, baking powder and salt three times. Break eggs into a cup and add softened butter to fill (about 1¾ sticks). Put all into a bowl, add sugar, milk, vanilla and beat two minutes with electric mixer or five minutes by hand. Pour into three layer cake pans and bake in moderate oven (350 to 375 degrees) for 20 minutes.

LAZY-DAISY CAKE
(Mrs. R. B. Butler)

- 1 *cup sugar*
- 1½ *cups flour*
- 2 *teaspoons baking powder*
- 2 *egg whites*
- *soft butter*
- *milk*

Sift flour, sugar and baking powder together three times. Into a cup drop the egg whites and fill cup to ½ with soft (not melted) butter. Fill up cup with milk. Add to sugar and flour and beat a few minutes until smooth. Bake in one layer or as cup cakes.

PINEAPPLE FLUFF CAKE
(Mrs. Lee Junca)

6 egg whites
½ teaspoon salt
¾ cup sugar
6 egg yolks
¾ cup sugar
½ cup pineapple juice (unsweetened)
1 ½ cups cake flour
1 teaspoon baking powder
1 tablespoon lemon juice

Beat egg whites with salt to form moist, glossy peaks. Gradually beat in ¾ cup sugar. Beat egg yolks and other ¾ cup sugar until thick; add lemon and pineapple juices, beat until sugar dissolves, add flour sifted with baking powder. Fold in egg whites, bake in 10-inch ungreased angel-cake pan in moderate oven (325°) one hour.

Frost with whipped cream frosting. Decorate with cherries.

PECAN WHIPPED CREAM CAKE
(Mrs. A. W. Connely)

3 cups pecans (chopped very fine)
6 eggs
1 ½ cups sugar
3 tablespoons flour (sifted)
1 teaspoon baking powder
1 pint (whipping cream)

Beat egg yolks well, add sugar and beat. Mix baking powder and flour with the nuts, then mix them with the egg whites, which have been beaten stiff. Stir into the yolks. Bake in two layers and when cold put together with whipped cream, flavored and sweetened to taste.

SHERRY WINE CAKE
(Mrs. J. C. Dupont)

1 cup butter
2 cups sugar
4 cups flour
1 cup sherry wine
8 eggs
2 heaping teaspoons Royal baking powder

Follow directions for mixing butter cakes. Bake in four layers. Use pecans and raisins with icing between layers.

SPONGE CAKE
(Mrs. V. H. Kyle)

1 cup flour
1 cup sugar
1 lemon (juice)
1 teaspoon grated lemon rind
4 eggs

Divide sugar, beat half into yolks, add lemon juice and grated rind. Beat until light and fluffy. Beat whites until stiff, and add other half of sugar. Beat until bowl can be turned upside down. Mix with yolks and fold in flour. Grease muffin pans with lard, sprinkle with sugar and bake in moderate oven.

OLD FASHIONED POUND CAKE
(Mrs. Wm. McCollam, Jr.)

1 cup butter
1 ½ cups sifted pastry flour
¾ teaspoon baking powder
¼ teaspoon salt
½ teaspoon mace
5 eggs
2 cups sifted confectioner's sugar
½ teaspoon vanilla

Cream butter until very soft and light yellow. Sift flour, salt, baking powder and mace together. Sift this mixture into creamed butter a little at the time, constantly working butter and keeping the whole creamy. Beat thoroughly after all flour has been added. Separate eggs, beat yolks until thick and lemon-colored. Add sugar gradually, beating constantly. Beat yolks and sugar gradually into the butter and flour mixture. Beat egg whites until stiff and dry, fold into cake batter and beat until all looks like a thick hard sauce. Add vanilla, pour into pan lined with wax paper, and bake in slow oven from 1 to 1¼ hours. Test with straw. Nuts or fruit may be added.

SPONGE CAKE
(Mrs. Guy McChain through Mrs. C. P. Smith)

4 eggs
1 cup sugar
1 cup flour
1 teaspoon vinegar
1 teaspoon vanilla
pinch of salt

Beat egg whites until quite stiff, add sugar gradually, and continue beating. Beat yolks until fluffy, add vinegar, beat well. Fold beaten whites and yolks together. Add flour, salt and vanilla. Bake in moderate oven.

SPICY SPONGE CAKE
(Mrs. Lee Junco)

5 egg yolks
½ cup granulated sugar
½ cup brown sugar
1 teaspoon vanilla
1 cup cake flour
¼ teaspoon salt
1 teaspoon baking powder
¼ teaspoon cinnamon
¼ teaspoon nutmeg
⅛ teaspoon cloves
6 tablespoons hot milk
3 egg whites (beaten stiff)

Beat egg yolks until thick; gradually beat in sugar. Add vanilla. Fold in flour sifted with salt, baking powder and spices. Add milk; stir quickly until batter is smooth. Fold in egg whites. Bake in ungreased eight-inch square pan in moderate oven (350°) for 40 minutes.

Use orange frosting.

SUNSHINE CAKE
(Miss Edna McCollam)

7 egg whites
5 egg yolks
1¼ cups sugar
1 tablespoon lemon (or vanilla)
1 cup flour
1 teaspoon cream of tartar

Beat whites of eggs until stiff and dry, add sugar gradually and continue beating. Add yolks beaten until thick and lemon-colored, then extract. Cut and fold in flour sifted with cream of tartar. Bake 50 minutes in angel-cake pan.

WHITE CAKE
(Mrs. D. W. Pipes, Jr.)

1 cup butter
2 cups sugar
3 cups sifted flour
6 (or 7) egg whites
1 cup milk
1 teaspoon soda
2 teaspoons cream of tartar

Cream butter and sugar until light. Sift flour and measure, add cream of tartar and sift again. Dissolve soda in the milk and add alternately with the flour to the creamed butter and sugar. Whip whites until light, but not dry, and fold into the batter. Flavor and pour into pan lined on the bottom with waxed paper. Bake in moderate oven (350 to 375 degrees) until cake leaves the sides.

WHITE CAKE
(Mrs. A. W. Connelly)

9 egg whites
2 cups sugar
3 cups flour (sift before measuring) then twice after
2 teaspoons baking powder (level)
2 teaspoons flavoring (vanilla or almond)
½ pound butter
1 cup milk

Cream butter and sugar thoroughly and beat egg whites very stiff. Mix flour, baking powder and milk alternately with butter and sugar. Add flavoring, and last the egg whites. Put in greased pan and bake. Use Boiled Frosting (see "Icings and Fillings" for recipe).

DAYTON CAKE
(Mrs. J. N. Blackburn)

½ cup butter
1½ cups sugar
3 whole eggs
1 cup sweet milk
3 cups flour
3 teaspoons baking powder
1 teaspoon any desired flavoring

Cream butter and sugar till light and fluffy, add eggs one at a time and beat well after each egg is added. Add flour and baking powder, which have been sifted three times together, alternately with milk, beating well after each addition of flour, add flavoring. Bake about one hour in loaf in moderate oven (350°). Batter is rather soft. Do not separate eggs.

SUNSHINE CAKE
(Mrs. J. C. Dupont)

8 large egg whites or 10 small
5 egg yolks
1½ cups granulated sugar
1 cup Swansdown flour
Juice and rind of 1 lemon
½ teaspoon Royal baking powder
1 teaspoon cream of tartar (level)

Sift flour and sugar same as for Angel Food. Pinch of salt in whites before beating.

Method: Beat egg yolks thoroughly until thick and light in color; to this add grated rind and juice of lemon. Next beat the whites until stiff and add to yolks, then add cream of tartar, baking powder and sugar, add the flour gradually. Bake in tube pan one hour, about 300°.

ANGEL FOOD CAKE
(Mrs. Clark Collins)

Medium:

1½ cups egg whites
1½ cups sugar
1 cup flour
¼ teaspoon salt
2 teaspoons cream of tartar
½ teaspoon vanilla extract
½ teaspoon almond extract

Large:

1¾ cups egg whites
1¾ cups sugar
1⅛ cups flour
¼ teaspoon salt
2½ teaspoons cream of tartar
¾ teaspoon vanilla extract
¾ teaspoon almond extract

Be sure that eggs are fresh and unrefrigerated. Separate them; measure; add salt to whites. Using a whisk beater, beat whites to a good froth. Add cream of tartar, and continue beating until eggs stand in soft peaks. Add sugar, which has been sifted four times, a tablespoon at a time. After each addition mix gently. Add flavoring. Now add flour, a tablespoon at a time, mixing thoroughly and gently. Turn batter into an ungreased angel-cake pan; bake in an oven of 225 to 250 degrees for one hour, increasing heat to 275° for the last 15 to 20 minutes. Remove from stove, invert on wire cake rack, and allow to stand until cold. Remove from pan.

GOLD CAKE

4 cups flour (Swansdown)
4 teaspoons baking powder
½ teaspoon salt
1 cup butter (or ½ other shortening and ½ butter)
2 cups sugar
6 or 8 egg yolks (beaten until thick and lemon-colored)
1½ cups milk
1 teaspoon vanilla or fresh lemon juice and grated rind

Sift flour once, measure, add baking powder and salt, sift three times. Cream shortening, add sugar gradually, cream until light and fluffy. Add beaten egg yolks; beat well. Add flour alternately with milk, in small amounts, beating very thoroughly. Add flavoring.

Bake in large tube pan (like an angel-cake pan) or in large layer to be iced and cut in squares or cut in half and make a 2-layer square cake.

ORANGE LAYER CAKE
(Mrs. Frank Peavy)

1½ cups Swansdown cake flour (sifted)
1½ teaspoons Calumet baking powder
½ teaspoon salt
1 teaspoon grated orange rind
½ cup butter
1 cup sugar
2 eggs (unbeaten)
½ cup orange juice

Cream butter and sugar until light and fluffy. Add eggs, one at a time, beating after each. Sift together three times, the sifted flour, salt and baking powder. Add alternately with orange juice to first mixture. Add orange rind and a few drops of vanilla.

Bake in oven about 375°. Makes two eight-inch layers. One and one-half times the recipe will make two 11-inch layers.

Put together with Orange Mist Frosting. (See "Icings and Fillings.")

AFTERNOON TEA DAINTIES
(Mrs. Andrew McCollam)

2 (3-ounce) packages cream cheese
½ pound butter
¼ teaspoon salt
2 cups flour
¾ cup nuts (chopped fine)
guava jelly

Cream butter and cheese together and work in flour with salt. Chill in ice box for several hours. Roll out thin on floured board, spread with jelly, sprinkle with nuts. Roll like jelly roll. Cut in ¼-inch slices, place in greased pan and bake in moderate oven 10 minutes.

DROP DOUGHNUTS
(Mrs. S. M. Hattaway)

1½ cups flour
2½ teaspoons baking powder
⅓ cup sugar
½ teaspoon salt
1 egg (well beaten)
½ cup milk
1 teaspoon melted butter

Combine and drop by teaspoon into deep fat.

BROWNIES
(Mrs. Wm. McCollam)

2 eggs
1 cup sugar
⅓ cup butter
⅔ cup flour
2 squares chocolate (unsweetened)
⅔ cup (chopped) nuts
1 teaspoon vanilla
½ teaspoon baking powder
¼ teaspoon salt

Melt butter and chocolate in double boiler. Beat eggs until light, add sugar gradually, then chocolate mixture and blend well. Add flour, salt and baking powder sifted together, nuts and vanilla. Line pan with greased wax paper. Bake 35 minutes in slow oven. Cut in squares.

BRANDY BALLS
(Mrs. Charles Pressburg)

Vanilla wafers (3 small boxes)
1½ tablespoons cocoa
2 tablespoons white Karo
1 cup powdered sugar
1 cup pecans (chopped)
2½ jiggers Bourbon whiskey or brandy (about 8 tablespoons)

Mix and roll into balls and add more powdered sugar to roll. Do not bake. Keep in sealed cans.

CHINESE CHEWS
(Mrs. Frank L. Peavy)

3 egg whites
¾ cup sugar
½ cup flour
1 package dates (cut fine)
2 cups nuts
1 teaspoon vanilla

Beat egg whites until stiff, add sugar, flour, dates, nuts and vanilla. Drop on greased tin and brown in hot oven.

COCOANUT KISSES
(Mrs. F. Tilly through Mrs. Lee Junca)

4 egg whites
½ teaspoon salt
1¼ cups powdered sugar
grated rind ½ lemon
2 cups shredded cocoanut

To stiffly beaten, salted egg whites add sugar gradually, beating until sugar dissolves. Add lemon or orange rind, fold in cocoanut and drop by teaspoons on ungreased brown paper on cookie sheet. Bake in moderate oven for 20 minutes. Slip paper onto damp table or board, let stand one minute to steam, loosen with spatula and remove to cooling rack.

CINNAMON COOKIES
(Mrs. Clarence Slagle through Mrs. Elliott Jones)

2 sticks butter (½ pound)
1 cup sugar
1 cup flour
2 egg yolks
1 cup nuts (chopped)
½ teaspoon baking powder
4 teaspoons cinnamon
2 egg whites

Cream butter and sugar, add egg yolks, flour, baking powder and cinnamon. Spread thin in a flat pan. Over this spread two egg whites stiffly beaten, sprinkle with a cup of chopped nuts. Bake 40 minutes in slow oven.

BUTTER FINGERS
(Mrs. Carl Nadler)

1 cup butter
5 tablespoons powdered sugar
2 cups flour
2 cups nuts (broken)
1 teaspoon vanilla

Work butter, sugar and flour together in bowl, add vanilla and nuts. Form into fingers and bake in slow oven (300 degrees) until brown and crisp.

DATE AND PECAN COOKIES
(Mrs. Charles Pressburg)

1 cup butter
3 eggs
½ cup whiskey
1 teaspoon vanilla
1 pound pecans (chopped)
1½ packages dates (cut)
1½ cups sugar
3 cups flour
1 teaspoon soda (dissolved in a little hot water)

Cream butter and sugar, add eggs well beaten and whiskey, flour, vanilla, nuts and dates, and lastly the soda. Drop by teaspoon on greased pan and bake in moderate oven.

DATE CRUNCHES
(Mrs. B. O. Childs)

1 can condensed milk
½ pound (chopped) dates
½ pound graham crackers (crumbled)
1 teaspoon cinnamon

Thoroughly blend and drop by teaspoonfuls on a buttered baking sheet. Cook at 375° F.

OATMEAL MACAROONS
(Miss Edna McCollam)

1 tablespoon butter
½ cup sugar
1 egg (well beaten)
1 ½ cups rolled oats (regular kind, not 3-minute)
¼ teaspoon salt
1 teaspoon vanilla

Melt butter, beat egg lightly, add sugar and vanilla. Then fold in rolled oats. Drop very thinly from end of a teaspoon on greased pan. Bake in a moderate oven. When done remove immediately from pan. Keep tightly covered.

HIGHLAND DAINTIES (SHORT BREAD)
(Mrs. Douglas Warriner)

2 cups flour
½ cup brown sugar
¾ cup butter
1 egg yolk

Mix and sift dry ingredients and work in the butter with the fingers. Roll out about 1/3 inch thick and cut in any desirable shape. Brush with egg yolk to which has been added 1 teaspoon water. Bake in a slow oven until light brown.

LEBKUCHEN
(Mrs. Carl S. Nadler)

5 eggs (well beaten)
2 cups sugar
1 cup molasses
¾ cup cocoa
1 cup raisins
1 cup pecans (chopped fine)
4 cups flour (unsifted)
2 teaspoons baking powder (level)
¼ teaspoon each of cloves, nutmeg, allspice and cinnamon
1 teaspoon vanilla

Mix and drop on greased tin and bake in moderate oven.

MARGUERITES
(Mrs. P. L. Higgins)

1 ½ cups sugar
½ cup water
1 teaspoon vanilla
5 marshmallows
1 cup nuts
2 egg whites
saltine crackers

Boil sugar and water until it threads. Add marshmallows and when melted pour over the stiffly beaten egg whites. Add nuts and pile on saltine crackers. Bake in a slow oven until light brown.

ICE BOX COOKIES
(Mrs. C. C. Krumbhaar)

2 cups sugar
1 ½ cups (hot) shortening
5 (or 5 ½) cups flour (measured before sifting)
3 eggs
2 teaspoons soda
½ teaspoon salt
½ teaspoon powdered ginger
½ nutmeg (grated)
2 cups (chopped) nuts

Whip eggs, add sugar gradually and about 1 cup of flour. Mix and add hot shortening (1 cup Wesson oil and ¼-lb. butter), then the rest of the flour, spices and nuts. Mix thoroughly, pack in container or make into roll. Let stand in refrigerator overnight. Slice wafer thin and cook in quick oven (400°).

ICE CREAM WAFERS
(Mrs. J. J. Shaffer)

2 eggs
1 cup butter
1 cup Crisco
2 cups sugar
3 cups flour
2 teaspoons salt
2 teaspoons vanilla

Mix and spread on greased brown paper, one teaspoon at a time. Put half pecan in center before baking.

SUGAR COOKIES
(Mrs. S. M. Hattaway)

1 cup butter
¾ cup sugar
½ teaspoon baking powder
2 ½ cups flour (sifted)
1 egg
1 teaspoon vanilla
⅛ teaspoon salt

Cream butter. Add sugar gradually and unbeaten egg. Sift dry ingredients three times and add, also vanilla. Roll, cut in oblong shapes and bake in oven 400° from 10 to 12 minutes.

SWEDISH SPRITS
(Mrs. R. E. Swanson, Rock Island, Ill.)

½ pound butter
¾ cup sugar
3 egg yolks
2 ¼ cups flour
1 teaspoon almond extract

Cream butter and sugar well together, add egg yolks, beaten light, then the flour and flavoring.

Put through cookie maker and bake in a moderate oven.

DATE DROP COOKIES
(Mrs. Frank L. Peavy)

1 cup sugar
1 cup butter
1 package dates
pinch salt
1 cup nuts
1 teaspoon vanilla
2 cups flour (or a little more)
3 eggs
1 teaspoon soda (in a little warm water)

Cream butter, add sugar, then eggs unbeaten, one at a time, beating well each time. Add some of the flour, then the soda and water, rest of flour, dates, nuts, vanilla and salt. Drop on greased tins and bake in medium oven.

ROCKS
(Mrs. May P. Lashbrooke)

1 cup shortening
1 ½ cups sugar
3 eggs
½ teaspoon soda
1 ½ tablespoons (hot) water
1 ½ cups raisins
1 pint nutmeats
1 teaspoon cloves
2 teaspoons cinnamon
2 tablespoons brandy (or whiskey)
3 cups flour
½ teaspoon salt

Cream shortening with sugar. Add well beaten eggs, then flour, salt, spices, nuts and raisins, mixed. Lastly, the brandy or whiskey and soda dissolved in hot water. Drop from teaspoon on greased and floured pan. Bake in moderate oven. This will make seven or eight dozen rocks, the size of macaroons. Will keep well in air-tight tins.

OATMEAL SPICE COOKIES
(Mrs. Emile Maier)

1 cup sugar
1 cup shortening (Crisco and butter mixed)
2 eggs
½ cup sweet milk
1 teaspoon soda
1 teaspoon salt
2 ¼ cups oatmeal
2 ¼ cups flour (sifted once before measuring)
1 cup chopped raisins
½ cup nutmeats (optional)
2 teaspoons cinnamon
½ teaspoon nutmeg
½ teaspoon cloves

Cream sugar and shortening. Beat in the eggs. Sift together the flour, salt, soda and spices. Add to creamed mixture alternately with the milk. Stir in raisins and nuts. Add oatmeal last. Let stand a few minutes, then drop by teaspoonful on greased cookie sheet. Bake till brown (about 12 minutes) in a moderate (350°) oven. Makes eight dozen two-inch cookies.

SOUR CREAM COOKIES
(Mrs. Emile Maier)

⅔ cup sugar
⅓ cup shortening (½ Crisco ½ butter)
1 egg
⅓ cup thick sour cream
1 ⅔ cups flour sifted once before measuring
1 teaspoon baking powder
⅛ teaspoon soda
¼ teaspoon salt
3 tablespoons sugar and
1 teapsoon cinnamon, mixed together

Cream sugar and shortening. Beat in egg. Sift together the flour, baking powder, salt and soda. Add alternately with sour cream to the sugar and shortening mixture. Drop by ½ teaspoonful on greased cookie sheet. Flatten with the bottom of a small tumbler, dipped in sugar and cinnamon mixture. Bake about 12 minutes in moderate oven. Makes four dozen cookies.

CRULLERS
(Mrs. Colin McKinne)

1 cup potatoes (mashed)
1 tablespoon shortening
1 cup sugar
2 eggs
4 cups flour (sifted measure)
4 teaspoons baking powder
½ teaspoon salt
1 cup milk
1 teaspoon vanilla
nutmeg and cinnamon (pinch)

Combine first four ingredients and beat thoroughly. Add vanilla to the milk. Sift together flour, salt, baking powder, nutmeg and cinnamon. Alternate the flour mixture and milk to the first mixture.

If more flour is needed in order to roll out, add it sparingly. Cut and fry in deep hot fat.

BOILED FROSTING

(Mrs. A. W. Connely)

3 cups sugar
1 cup water
3 egg whites

Cook sugar and water until syrup spins a good thread. Pour slowly over stiffly beaten egg whites, beating constantly until it grains. Use on White Cake (see "Cakes").

BAKED FROSTING

(Mrs. Lee Junca)

1 egg white
½ cup brown sugar
¼ cup walnuts or pecans cut in pieces

Beat egg white stiff but not dry, add brown sugar gradually, continue to beat until well combined.

Spread on top of cake batter, sprinkle with nut meats, bake in moderate oven or until cake is done, recipe makes enough frosting for one eight-inch cake.

BUTTER FROSTINGS AND VARIATIONS

(Mrs. Lee Junca)

3 tablespoons butter
2 cups confectioner's sugar
few grains salt
cream, evaporated milk or hot water (3 or 4 tablespoons)
1 teaspoon vanilla

Cream butter; add sugar gradually; add salt. Add liquid in small amounts, beating after each addition, until frosting is fluffy and of consistency to spread, add vanilla.

Chocolate

Add 6 tablespoons cocoa to sugar or 2 squares of unsweetened chocolate, melted.

Orange

Beat 2 egg yolks, 1 teaspoon grated orange rind, add to butter, increased to 4 tablespoons, substitute 3 tablespoons orange juice for other liquid. Omit vanilla.

Pineapple

Add 3 tablespoons unsweetened pineapple juice for other liquid. Omit vanilla.

Mocha

Add 1 tablespoon cocoa to sugar, substitute 3 tablespoons strong coffee for other liquid, add vanilla.

CARAMEL ICING

(Mrs. J. Berwick Duval)

3 cups sugar
¾ cup milk
3 teaspoons vanilla
2 tablespoons butter
pinch of soda
hot water

Boil half the sugar with the milk and add soda. Put other half of sugar into a skillet to caramelize, being careful not to burn it. When melted, add a little hot water, mix well and pour this into the milk and sugar. Let boil to soft-ball stage. Just before removing from fire add butter and vanilla. Beat until thick. If cooked too much, add a little cream before putting caramel on cake. It prevents caramel from getting too hard and from cracking.

COOKED ICING FOR COCOANUT CAKE

(Mrs. J. C. Dupont)

3 egg whites
2 cups sugar
flavor with lemon juice
5 marshmallows

Add enough water to dissolve sugar and cook until syrup threads. Beat whites until stiff, then add syrup gradually. Add the marshmallows while icing is still hot and whip until they are dissolved. Flavor with lemon juice. Use icing on Cocoanut Cake(see "Cakes").

CREAM FILLING FOR SPONGE CAKE

(Mrs. R. B. Butler)

2 cups milk
2 eggs (or 4 egg yolks)
½ cup sugar
5 tablespoons flour
2 teaspoons vanilla
¼ teaspoon salt
½ pint (whipping) cream

Beat eggs and sugar, add flour, salt and milk gradually. Cook over boiling water to a thick custard. Cool, add vanilla, chill in ice box. Whip cream stiff and fold into the custard. Serve between layers of sponge cake or as Boston Cream Pie filling.

CHERRY AND NUT ICING
(Mrs. Geo. L. Mayer, Jr.)

2 egg whites
1 cup sugar
½ cup water
¼ teaspoon salt
2 teaspoons vanilla
½ pound shelled walnuts (chopped fine)
½ pint drained cherries (chopped fine)

Put sugar and water to boil, until it spins a thread. Then pour slowly into the stiffly beaten whites (to which the salt has been added), beating until almost thick enough to spread. Then add the chopped cherries, nuts and vanilla. Mix and spread at once between layers and top of cake.

This icing is recommended for a white cake.

CHOCOLATE FILLING
(Mrs. J. C. Dupont)

2 cups sugar
2 tablespoons Baker's cocoa (heaping)
1 cup milk (raw milk)
½ stick butter
5 marshmallows
vanilla (to taste)

Put sugar, coca and milk in saucepan and stir until well blended, add butter. Cook rapidly, stirring thoroughly until it thickens. Cook to soft-ball stage. Add marshmallows. Cook again until dissolved and add vanilla.

ALL AROUND CHOCOLATE FROSTING
(Mrs. Randolph Bazet)

4 tablespoons butter
3 cups (sifted) confectioner's sugar
¾ teaspoon vanilla
¼ teaspoon salt
3 squares unsweetened chocolate
4 tablespoons hot milk (about)

Cream butter; add part of sugar gradually, then add vanilla, salt, melted chocolate, and mix well. Add remaining sugar alternately with milk until of right consistency to spread. Beat smooth. Use on Chocolate Frosted Devil's Food (see "Cakes").

CHOCOLATE ICING
(Mrs. J. J. Shaffer, Jr.)

2 cups sugar
½ cup milk (or cream)
2 eggs (or 3 egg yolks)
2 squares (ounces) unsweetened chocolate
1 teaspoon vanilla

Melt chocolate over hot water, add eggs beaten with sugar, and milk, and cook until a small amount of mixture forms a soft ball in cold water, stirring all the time. Beat until cool enough to spread.

When beating to spread, while yet hot, add 6 marshmallows for a different icing.

PET MILK ICING
(Mrs. Harry E. Hendrick)

3 cups powdered sugar
2 tablespoons butter
4 to 4½ tablespoons Pet milk
1½ teaspoons vanilla

Cream butter, add sugar, Pet milk and vanilla. Beat well and spread on cake.

Orange juice and grated rind may be used instead of milk and is delicious with Angel Food Cake.

CHOCOLATE FILLING
(Mrs. W. K. Frantz through Mrs. Lee Junca)

3 cups of sugar
3 squares unsweetened chocolate
1 cup of milk (raw milk)
2 tablespoons of Karo syrup
1 tablespoon of butter

Cook the same as you would fudge. Pour about a cup full in a small pot and cream. Spread this on the first layer, then cream for the next layer and so on. This filling is enough for the entire cake. Keep the pot that you cook the filling in sitting in warm water so it will keep soft.

LEMON JELLY FILLING
(Mrs. G. L. Tucker)

1 cup sugar
1 egg
1 tablespoon water
1 tablespoon flour
1 teaspoon butter
1 lemon (grated rind and juice)

Boil until it thickens, cool and spread between layers of cake.

LEMON FILLING AND FROSTINGS
(Mrs. M. Durand through Mrs. Lee Junca)

7 egg yolks
1½ cups sugar
2 lemons (juice)
butter size of walnut

Combine and cook in double boiler until thick. This makes a delicious filling and a beautiful creamy icing.

ORANGE DATE FILLING
(Mrs. Lee Junca)

¼ *cup flour*
⅓ *cup sugar*
¾ *cup orange juice*
1 *grated orange rind*
1 *tablespoon lemon juice*
1 *tablespoon butter*
½ *cup chopped dates*
1 *egg*

Mix all ingredients in order given, except egg. Cook until thick in double boiler. Add beaten egg. Stir and cook five minutes. Cool before spreading.

ORANGE FILLING
(Mrs. R. B. Butler)

1 *egg (slightly beaten)*
¼ *cup sugar*
2 *tablespoons flour*
⅓ *cup orange juice*
1 *tablespoon lemon juice*
1 *teaspoon grated orange rind*
1 *tablespoon butter*

Mix in order given (omitting butter until later) and cook in double boiler, stirring constantly until it thickens. Add butter, let cool. Spread between layers of sponge or yellow butter cake and ice cake with Orange Icing (see recipe).

ORANGE ICING
(Mrs. R. B. Butler)

grated orange rind (little)
1 *tablespoon orange juice*
½ *teaspoon lemon juice*
1 *egg yolk (beaten)*
confectioner's sugar (sifted)

Mix in order given and add confectioner's sugar until the right consistency to spread. Use as icing for yellow cake which has been put together with Orange Filling (see recipe).

MAPLE FROSTING
(Mrs. C. C. Krumbhaar)

1 *cup maple syrup*
2 *egg whites*

Boil syrup without stirring until it spins a long thread. Pour slowly over stiffly beaten egg whites, beating constantly. Continue for 10 or 15 minutes, or until frosting is of the right consistency to spread.

MARSHMALLOW FILLING
(Mrs. D. W. Pipes, Jr.)

1 *egg white (unbeaten)*
⅞ *cup sugar*
3 *tablespoons water*
12 *marshmallows (cut up)*
1 *teaspoon vanilla*

Put egg, sugar and water in top of double boiler. Place over fast boiling water, and beat hard for seven minutes. Removing from fire, add marshmallows, cut small, add vanilla, and beat until smooth and ready to spread.

SEVEN MINUTE ICING
(Mrs. Carl Nadler)

1½ *cups sugar*
5 *tablespoons water*
2 *egg whites (unbeaten)*
1 *tablespoon corn syrup*

Put all in top of double boiler and beat with rotary egg beater for seven minutes. Have water boiling when starting.

PASTEL FROSTING
(Mrs. Lee Junca)

½ *cup jelly any flavor*
1 *egg white*
few grains salt

Heat jelly over hot water until thin. Beat egg white until stiff but not dry, add salt.

Slowly pour hot melted jelly over beaten egg white and continue beating until good consistency to spread. Makes enough frosting for two eight-inch layers. Covers top and sides also.

PINEAPPLE FILLING
(Mrs. R. B. Butler)

½ *cup crushed (canned) pineapple*
½ *cup water*
4 *tablespoons (granulated) sugar*
2 *teaspoons lemon juice*
3 *tablespoons butter*
3 *tablespoons flour*
few grains salt

Melt butter, stir in flour, add crushed pineapple and water (mixed), sugar, lemon juice, a few grains salt and cook until thick. Cool. Serve between layers of sponge cake with whipped cream or spread filling over individual squares of sponge cake and top with whipped cream.

FRESH STRAWBERRY ICING
(Mrs. Henry Mentz, Hammond, La.)

1 *stick butter (¼ pound)*
10 *large, very ripe strawberries*
powdered sugar

Mash strawberries thoroughly and cream into the butter. Add powdered sugar until the right consistency to spread.

ALMOND ICE BOX DESSERT

(Mrs. R. C. Toups)

½ pound lady fingers
½ pound butter
½ pound sugar
½ pound peeled almonds (blanched and chopped fine) (may be toasted)
½ pound macaroons
6 eggs (separated)

Wash butter and cream with sugar. Add the well beaten yolks and then the stiffly beaten whites. Flavor with a little almond extract. Line a pan, preferably a spring form, bottom and sides, with the split lady fingers. Cover with a layer of the above mixture, then a layer of nuts and crushed macaroons (cherries can be used, also), then a layer of lady fingers and so on until mold is filled, having lady fingers on top. Let stand in ice box overnight or until firm. Turn out and garnish with whipped cream put through a decorator and whole almonds.

The above may be used as a basis for other ice box desserts which may be varied by adding melted chocolate, coffee, caramel (make by melting ¼ sugar and adding ¼ cup hot milk and cooking very thick), pineapple, apricots, peaches which have been well drained, and also mashed bananas.

ANGEL CHARLOTTE RUSSE

(Mrs. J. B. Duval)

1 tablespoon Knox gelatine
½ dozen hard macaroons (rolled)
½ dozen marshmallows (cut in small pieces)
2 tablespoons (chopped) candied cherries
¼ pound (blanched and chopped) almonds
1 cup sugar
1 pint (heavy cream)
¼ cup (cold) water
¼ cup (boiling) water
vanilla to taste

Soak gelatine in cold water, dissolve in boiling water and add sugar. When mixture is cold add cream beaten stiff, almonds, macaroons and cherries. Flavor with vanilla, turn into mold first dipped in cold water and chill.

AMBROSIA

(Mrs. R. C. Toups)

4 oranges
6 slices pineapple (canned)
1 cocoanut (small) freshly grated
sugar to taste
Maraschino cherries

Peel oranges, removing all white. Place a layer of thinly sliced oranges, with seeds removed, in bottom of bowl. Cover with a layer of pineapple sliced in thin wedges, but have layers of orange twice as thick as pineapple. Cover well with cocoanut then add a little sugar. Repeat until you have needed quantity, having cocoanut on top. Add a little juice from pineapple and cherries. Garnish with cherries. Serves eight.

APPLE CRISP

(Mrs. C. C. Krumbhaar)

4 apples (sliced) (about 1 quart)
½ teaspoon cinnamon (or nutmeg)
½ cup water
½ cup sugar
½ cup flour
4 teaspoons butter
pinch salt

Butter a fire-proof baking dish and fill with apples, water and cinnamon. Work together the other ingredients until crumbly, spread over the apple mixture and bake uncovered for about 30 minutes in a moderate oven.

BREAD PUDDING

(Mrs. Alfred O'Neal)

2 cups bread crumbs (soft)
2 cups milk
½ cup sugar
1 tablespoon butter
1 teaspoon vanilla
3 eggs
6 tablespoons sugar for meringue

Pour 1 cup milk over the bread and let it soak in baking dish. Beat yolks of eggs until light, add sugar, vanilla and other cup of milk. Pour this over soaked bread crumbs, cut butter into small pieces over top and bake about 30 minutes in moderate oven. Beat whites of eggs very stiff, adding 6 level tablespoons sugar. Spread over pudding and brown. If desired, a layer of jelly can be spread over pudding before meringue is put on.

APPLE FLOAT

(Mrs. A. W. Connely)

6 apples (medium size)
8 egg whites
4 tablespoons sugar
1 pint cream (or custard)
vanilla to taste

Beat eggs very stiff, add sugar gradually and beat. Grate apples and mix with eggs and sugar, add vanilla. Put in ice box to chill. Serve with cream that has been slightly beaten or with custard if preferred.

APPLE ROLL

(Mrs. J. B. Bisland)

2 cups flour
1 teaspoon baking powder
1 teaspoon salt
2 tablespoons Crisco (or butter)
4 apples (peeled and chopped)
1 ½ cups sugar
1 teaspoon cinnamon
½ stick butter
1 cup boiling water
1 heaping tablespoon flour
ice water (little)

Sift together 2 cups flour, baking powder and salt. Work well into this the Crisco. Moisten with the ice water, roll thin and cut into three-inch strips. Over these spread the apples, then sprinkle with the cinnamon and 1 cup of the sugar. Roll and fit into a deep baking pan. Top the dumplings with the remainder of the sugar and pieces of butter. Pour over this the boiling water, sprinkle with the tablespoon flour and the apples and crumbs left over on the board. Bake in a moderate oven about one hour or until the dumplings are brown.

CUP OR BAKED CUSTARD

Standard Recipe

2 cups milk (scalded)
2 eggs
4 tablespoons sugar
salt (pinch)
½ teaspoon vanilla
nutmeg or mace (if desired)

Beat eggs slightly, add salt and sugar, pour on slowly scalded milk. Add vanilla and strain into buttered custard cups, set in pan of warm water. Sprinkle top with nutmeg or mace and bake in slow oven until firm. Test by running knife blade into custard; if knife comes out clean, custard is done.

FLOATING ISLAND OR BOILED CUSTARD

Standard Recipe

1 quart milk
3 eggs
½ cup sugar
2 teaspoons sugar
½ teaspoon salt
1 tablespoon cornstarch (scant)
vanilla (to taste)

Heat milk. Separate eggs. Mix sugar, salt and cornstarch, add to yolks beaten slightly. Beat the whites until very stiff, add 2 teaspoons sugar, beat lightly and spread on top of hot milk. Cook 3 minutes, lift out with a skimmer onto a plate and set aside. Pour hot milk on beaten yolks. Put this mixture into a double boiler and stir and cook until it thickens to consistency of cream. Don't overcook it or it will curdle. Cool, flavor and pour into serving bowl. Put cooked whites, in dabs, over top, placing specks of currant jelly on the whites. Serve cold.

BANANA PUFFS

(Mrs. Paul Adams)

Peel as many bananas as desired, roll in sugar and cinnamon, then roll up in pie pastry and bake 15 minutes. Serve with whipped cream.

BLACKBERRY DUMPLINGS

(Mrs. C. P. Smith)

1 quart blackberries
½ quart water
sugar to taste

Dumplings:

1 ¼ cups flour
1 egg
1 teaspoon melted butter
½ teaspoon salt
1 teaspoon sugar
1 ¼ teaspoons baking powder

Boil berries, water and sugar together until berries turn red.

For dumplings, add baking powder, salt and sugar to flour, then the beaten egg with enough milk to make a stiff batter. Add butter and drop by teaspoon into boiling berries and cook 5 minutes. Serve berries and juice poured over dumplings. The dumplings should be added to berries as soon as made.

BOSTON CREAM CAKE
(Mrs. C. C. Krumbhaar)

8 tablespoons butter
½ cup sugar
1 egg
¼ cup milk
⅞ cup flour
1½ teaspoons baking powder

Mix as for cake. Cook in two layer-cake pans in moderate oven (350°) for 20 minutes.

Filling:

½ cup sugar
3 tablespoons flour
pinch salt
1 egg yolk
1 cup milk
½ teaspoon vanilla

Mix sugar, flour and salt. Add slowly the egg yolk, beaten, and the milk. Stir well and cook 10 minutes in double boiler, stirring to prevent lumping. Remove from fire, add vanilla. When almost cool, spread part of filling over one of the cakes. Let stand five minutes, then add more filling. Again wait five minutes, then place the other layer on top. Spread meringue over the whole and place in hot oven (400°) to brown.

Meringue:

1 egg white
2 tablespoons sugar
½ teaspoon vanilla

Beat egg white (not too stiff), add sugar and beat until it stands in points, then add vanilla.

BUTTER CAKE WITH STRAWBERRY SAUCE
(Mrs. J. Berwick Duval)

⅓ cup butter
1 cup sugar
1 egg
1 cup milk
¼ teaspoon salt
4 teaspoons Royal baking powder
1¾ cups flour
1 teaspoon vanilla
2 cups strawberries
¾ cup sugar
whipped cream

Cream butter, add sugar gradually, beating well; add beaten egg, ½ the milk and mix well; add ½ the flour which has been sifted with the salt and baking powder; add remainder of milk and remainder of flour and flavoring. Beat after each addition. Bake in greased shallow pan at 375° for 20 minutes. Cut into squares and serve hot with strawberry sauce and top with whipped cream. To make sauce, cover berries with sugar and let stand half hour. Remove half the berries to serve whole, crush the remainder, mixing well with sugar. Add whole berries and allow about 2 tablespoons to each square of cake.

STRAWBERRY BAVARIAN CREAM
(Mrs. Gibson Stevenson)

1 envelope plain gelatin
½ cup cold water
1 cup hot water
¼ teaspoon salt
¼ cup lemon juice
½ cup sugar
1½ cups strawberries (crushed)
¾ cup whipping cream (whipped)

Soak gelatine in cold water for a few minutes. Add sugar, salt and hot water. Stir until dissolved. Add lemon juice. Chill until partly jelled. Stir in crushed strawberries. Let become partly jelled again then stir in the whipped cream. Let harden. Serves six.

CARAMEL BANANAS
(Mrs. P. L. Higgins)

6 bananas
1 cup brown sugar
3 tablespoons cream
5 tablespoons butter
1 teaspoon vanilla
½ pint whipping cream

Peel bananas and split lengthwise. Place in shallow serving dish. Make caramel sauce by cooking sugar, cream and butter until thick. Remove from fire and add vanilla and while hot pour over raw bananas. Cool, and immediately before serving cover with whipped cream flavored with vanilla.

CHARLOTTE RUSSE
(Mrs. C. S. Nadler)

1 cup (scalded) milk
2 tablespoons gelatin
¼ cup (cold) water
1 cup nuts (chopped)
1 pint whipping cream
2 egg whites (beaten stiff)
sugar and whiskey to taste

Soak gelatine in cold water and dissolve in scalded milk. When cold, add cream, whipped, egg whites, sugar, whiskey, and when mixture congeals, add nuts.

CHEESE TORTE

(Mrs. R. C. Toups)

1 ½ pounds cottage cheese
1 cup sugar
4 eggs
½ pint cream
speck of salt
½ lemon (juice and rind)
¼ cup flour
1 package zwieback
1 cup sugar
1 teaspoon cinnamon
½ cup butter (melted)
¼ cup nuts (chopped)

Roll zwieback fine, mix with 1 cup sugar, cinnamon and the melted butter and set aside ¾ cup of this mixture to sprinkle over top. Butter a nine-inch spring mold, spread and press zwieback mixture on bottom and sides of mold to form crust. Beat eggs, without separating, with sugar until light, add salt, lemon, or, if desired, vanilla. Stir the cream in well; then add cheese and flour, mix all together and strain through a fine sieve. Stir until smooth, pour into zwieback-lined form, sprinkle remaining zwieback mixture over top, add nuts and bake in a moderate oven (325°) one hour. Turn off heat, let stand in oven one hour or until cooled, remove rim of spring and place with tin bottom on serving plate.

CHOCOLATE ICE BOX CAKE

(Mrs. R. C. Toups)

2 ½ dozen ladyfingers
½ pound (sweet) chocolate
3 tablespoons water
3 tablespoons sugar
4 eggs (separated)
½ pint whipping cream

Line sides and bottom of form, preferably a spring form, with ladyfingers. Melt chocolate in double boiler, add sugar and water with yolks of eggs well beaten. Cook slowly until thick and smooth, stirring constantly. When cool, add stiffly beaten whites. Cover ladyfingers with a layer of this, then a layer of nuts and candied cherries; add another layer of the cakes and so on until ladyfingers are on top. Put in ice box for 12 hours or more, and when ready to serve remove to cake platter and cover with whipped cream, sweetened and flavored. Decorate top with nuts and cherries. Slice and serve.

ICE BOX CAKE

(Mrs. J. J. Munson)

¼ pound butter
1 cup powdered sugar
3 eggs
1 square chocolate (unsweetened)
1 dozen macaroons (rolled fine)
1 dozen ladyfingers
1 teaspoon vanilla

Cream butter and sugar, drop egg yolks, one at a time, into mixture, beating after each addition. Add melted chocolate, macaroons and vanilla. Fold in stiffly beaten egg whites. Cover bottom of a deep dish with ladyfingers, pour in half the mixture, add another layer of ladyfingers and pour in the rest of the mixture, covering with ladyfingers. Leave in ice box several hours, serve with whipped cream.

STRAWBERRY MERINGUE CAKE

(Miss Edna McCollam)

8 egg whites
½ teaspoon cream of tartar
⅛ teaspoon salt
2 cups sugar
¼ teaspoon lemon extract

Add salt to egg whites and whip until foamy. Add cream of tartar and continue beating until eggs hold a peak. Fold in sugar gradually, add lemon extract. Pour into shallow bread pan (approximately 7x11 inches) lined with wax paper. Bake in a very slow oven for 45 to 50 minutes. Lift from pan onto cake rack and cool. Cut into servings, scoop out centers and place inside, crushed strawberries or other fruits.

CHOCOLATE PUDDING

(Mrs. John Jastremski)

1 quart milk
3 squares Baker's chocolate (unsweetened)
¾ cup sugar
4 tablespoons cornstarch
1 teaspoon vaniila
pinch of salt

Put milk in double boiler and while heating scrape chocolate into it. Beat with rotary egg beater until dissolved. Mix cornstarch and sugar in a bowl and make a paste of it by taking a little of the warm milk to moisten. Add this to milk in boiler with a pinch of salt. Cook 15 or 20 minutes or until thick. Cool and add vanilla. Serve with whipped cream.

CUSTARD MERINGUE PIE
(Mrs. C. S. Nadler)

3 eggs
2 cups milk
1 cup sugar
3 tablespoons sugar (heaping)
½ stick butter
1 teaspoon salt
1 teaspoon vanilla
1 tablespoon cornstarch or flour (heaping)
¼ teaspoon lemon juice
¼ teaspoon vanilla
½ box Rusk

Cream butter and ½ cup sugar and mix with crumbled rusk. Line pan with 2/3 of this mixture. Make custard with 2 cups milk, egg yolks, ½ cup sugar and salt, flour or cornstarch and flavor with 1 teaspoon vanilla. Pour custard into pan (lined with rusk crumbs) covering with meringue made of 3 egg whites beaten stiff, 3 heaping tablespoons sugar and ¼ teaspoon lemon juice and ¼ teaspoon vanilla. Bake 25 minutes in slow oven after sprinkling top with remaining 1/3 of rusk crumb mixture.

CUSTARD SOUFFLE
(Mrs. Andrrew McCollam)

3 tablespoons butter
¼ cup flour
¼ cup sugar
1 cup milk (scalded)
4 eggs (beaten separately)
½ teaspoon salt

Melt butter, add flour and hot milk. Bring to boiling point and pour over egg yolks mixed with sugar and salt. Cool. Cut and fold in the stiffly beaten egg whites. Turn into buttered baking dish and bake 35 minutes in slow oven. Serve with hard sauce and at once as it falls quickly.

FRESH FRUIT COBBLER
(Mrs. J. Berwick Duval)

4 cups fruit (dewberries, strawberries, sliced peaches, etc.)
sugar to taste
¼ cup butter
¼ cup sugar
1 egg (beaten light)
2 teaspoons baking powder
½ teaspoon salt
1 cup flour (sifted measure)
½ teaspoon vanilla
½ cup milk

Prepare fruit and sweeten to taste. Pour into baking dish. Cream butter and sugar well, add well beaten egg. Sift flour, measure and mix with salt and baking powder. Add milk and vanilla and beat until smooth. Pour this batter over fruit and bake at 350° for 30 minutes. Serve slightly warm with rich unwhipped cream. Serves six.

DATE LOAF PUDDING
(Mrs. C. S. Nadler)

1 teaspoon grated orange rind
1 pound dates
15 graham crackers
1 cup pecans
¼ pound marshmallows
a little cream
2 tablespoons brandy

Put dates and crackers through a food chopper. Add pecans and marshmallows cut into pieces. Moisten mixture with cream and brandy until you can work it into a loaf. Roll in waxed paper and let stand overnight. Slice and serve with whipped cream.

GRAPE PUDDING
(Mrs. S. M. Hattaway)

1 cup grape juice
1 pound marshmallows
1 cup cream (whipped)
1 cup nuts
1 tablespoon lemon juice

Heat grape juice in double boiler until thick. Put off on side and add marshmallows and let dissolve. Let cool and add whipped cream, nuts and lemon juice last. Place in refrigerator—not in freezing compartment.

MARTHA WASHINGTON PIE

1 cup sugar
5 eggs
¼ teaspoon salt
1 ¼ cups pastry flour
1 teaspoon vanilla

Mix as sponge cake and bake in two ungreased layer pans. When cold split each layer with a sharp knife and put the following filling between split layers.

Filling:

3 cups milk
2 eggs
1 cup sugar
4 tablespoons cornstarch
¼ teaspoon salt
1 teaspoon vanilla

Put milk in double boiler to heat. Add eggs and sugar beaten well together. Dissolve the cornstarch and salt in a little cold water and add. Cook until thick.

When cold spread between the split layers. Sift powdered sugar on top to look nice.

LEMON COTTAGE PUDDING
(Mrs. Lee Junca)

1 ½ cup sifted cake flour
½ teaspoon salt
2 teaspoons baking powder
1 cup sugar
1 egg
2 tablespoons melted shortening
milk

Mix flour, baking powder, salt and sugar, and sift. Break egg into measuring cup, add shortening and fill cup with milk. Stir quickly into dry ingredients. Turn into 9-inch greased pan, bake in a moderately hot oven (375° F.) for about 25 minutes. Serve hot, topped with a rich lemon sauce.

LEMON SAUCE
(Mrs. Lee Junca)

¾ cup water
¾ cup sugar
2 tablespoons cornstarch
⅛ teaspoon salt
1 egg yolk
3 tablespoons lemon juice
grated rind of a lemon
1 tablespoon butter

Heat water in double boiler, gradually stir into sugar, cornstarch and salt. Cook until thick. Stir in the beaten egg yolk, remove from heat and add the lemon juice, rind and butter. Spread over cake and decorate with cherries. Serves six.

LEMON SPONGE CUP
(Mrs. A. W. Connely)

1 cup sugar
1 tablespoon butter
3 eggs
1 ½ cups milk
4 tablespoons flour
5 tablespoons lemon juice
1 lemon (grated rind only)
pinch salt

Cream butter, add sugar, flour, salt, lemon rind and juice. Stir in beaten egg yolks and milk. Fold in the stiffly beaten whites. Pour into greased custard cups. Put cups in a pan of warm water and bake about 45 minutes at 300°.

LEMON CUSTARD
(Mrs. Wm. Wright)

1 tablespoon butter
¾ cup sugar
3 eggs
2 teaspoons cornstarch
1 lemon (juice and rind)
3 cups water (boiling)

Cream butter, add sugar, then egg yolks. Mix to a smooth paste the cornstarch and a little cold water and add to the above mixture, then add the grated rind and juice of lemon. To all this add the boiling water, cook until thick. Remove from fire and fold in the stiffly beaten egg whites. Serve cold with cream, plain or whipped.

MARSHMALLOW CARAMEL PUDDING
(Mrs. R. B. Butler)

2 cups (scalded) milk
1 cup (soft) bread crumbs
½ cup sugar
1 egg
¼ teaspoon salt
1 teaspoon vanilla
marshmallows
⅔ cup grated cocoanut

Melt the sugar in an iron pan. Add the scalded milk and stir until sugar is dissolved. Soak bread crumbs in this mixture until soft. Add the slightly beaten egg, salt and vanilla. Pour into greased baking dish, set in pan of hot water and bake in moderate oven (350°) until firm. Remove from oven, cover top with halved marshmallows, cut side up. Sprinkle with grated cocoanut and return to oven to brown.

MARSHMALLOW PUDDING
(Mrs. Elmer Slagle)

3 egg whites
3 tablespoons powdered sugar
1 quart cream
Maraschino cherries (8 oz.)
2 envelopes Knox gelatin

Beat eggs, add sugar. In another bowl whip the cream, saving half a pint to put on top of dessert when ready to serve. Chop cherries, add to remaining whipped cream. Melt the gelatine in the cherry juice, when cool fold in the egg whites and sugar and combine with cream and cherries. Mold and put in ice box. Remove from mold to serve and top with reserved whipped cream.

TAPIOCA PUDDING
(Mrs. Alfred O'Neal)

1 cup minute tapioca
3 cups brown sugar
3 cups (cold) water

Mix together and stir until sugar is dissolved. Bake slowly one hour, stirring occasionally. After taking from oven add 1 pound dates and as many nuts as desired. Serve with whipped cream. Serves 15.

TUTTI FRUTTI

(Mrs. Corinne D. d'Aquin, New Orleans, La.)

To be served with vanilla ice cream or thick, cold custard.

Take whatever fruit is in season and to each pound of fruit add 2/3 pound of sugar. Then put in jar (which can be kept air-tight) and cover with grain alcohol. Add each fruit as it comes in season, also sugar. Keep well covered with alcohol.

Fruits to be used are strawberries, raspberries, cherries, white seedless grapes, peaches, apricots and pineapple. Peel and stone peaches and apricots. Stone cherries and skin the grapes.

TIPSY CAKE

(Mrs. J. J. Shaffer)

1 sponge cake (square) (See recipe—Stale)
2 cups milk
1 cup sugar
4 eggs
salt (pinch)
½ pint whipping cream
½ teaspoon vanilla
almonds (blanched)
sherry wine

Make custard with eggs, milk, sugar and salt. Cook until thick. Cool and flavor with a little sherry. Pour sherry over cake, enough to moisten. Stick almonds over top and pour half the custard over it. Whip cream, sweeten slightly, and flavor with vanilla. Cover cake with cream. The remaining custard may be used when served. This may be frozen in electric refrigerator, using all the custard.

TRIFLE PUDDING

(Mrs. R. C. Toups)

2 dozen ladyfingers
1½ pints whipping cream
3 eggs
2 cups milk
1 cup sugar
maraschino cherries and nuts

Make a custard with eggs, milk and sugar and flavor with a little cherry juice. Split ladyfingers and put a layer in a deep, but not too wide, bowl and cover with whipped cream which has been lightly sweetened. Sprinkle with cherries cut in half and chopped nuts. Put another layer of ladyfingers, cream, nuts and cherries, and so on, having ladyfingers on top. Over all pour custard, little by little, until all the ladyfingers are moist. The pudding should be nice and firm, care being taken not to let it become soggy. Keep in refrigerator 12 hours. Serves 12 or 14.

PLUM PUDDING

(Mrs. C. C. Krumbhaar)

9 eggs (well beaten)
1 pound bread crumbs (sifted)
1 pound currants
1 pound raisins
1 pound nut meats (chopped)
1 pound butter
1 pound sugar
2 lemons (juice and grated rind)
2 oranges (juice and grated rind)
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon cloves
½ cup orange marmalade
1 quart wine

Cream butter and sugar, add eggs then all the other ingredients. Put in covered container, set in hot water and boil for four hours. Serve with hard sauce.

OLD ENGLISH PLUM PUDDING

(Mrs. J. M. McBride)

¾ pound choice suet (chopped fine)
¾ pound candied peel (orange, lemon, citron, mixed)
84 almonds (shelled and blanched)
¾ pound currants
¾ pound sultana raisins
1 cup sugar
3 cups bread crumbs (stale)
¾ pound flour
3 teaspoons spices (cinnamon, allspice and cloves)
6 eggs
2 lemons (rind and juice)
1 teaspoon salt (scant)
3 wineglasses sherry, whiskey or brandy

Candied peel must be cut fine, almonds chopped or whole. Mix all ingredients then add eggs, well beaten. Add wine last. Butter molds, steam five hours if in one mold, less if divided.

PLUM PUDDING
(Mrs. A. W. Connely)

2 cups (stale) bread crumbs (fine)
½ cup melted butter (suet or other fat)
1 cup sugar
1 cup nuts (chopped)
¼ cup flour
¼ tablespoon baking powder
2 cups raisins
1 cup milk (soften mixture enough to mold)
½ teaspoon salt
2 tablespoons cinnamon
¼ tablespoon cloves

Melt butter and pour over crumbs. Sprinkle flour over nuts and raisins. Mix all together and steam in buttered mold two hours. Serve with sauce.

PARADISE PUDDING
(Mrs. C. S. Nadler)

1 cup sugar
½ cup butter
4 eggs
1½ cups milk (or thin cream)
2 tablespoons flour
1 box marshmallows (cut fine)
1 (large) can shredded pineapple (drained)
1 cup nuts (chopped)
1 pint whipping cream

Place butter, sugar, eggs, milk and flour in a double boiler and cook as for custard. Let cool. About 1½ hours before serving, add nuts, pineapple and marshmallows, with whipped cream, to the custard. Line glasses with ladyfingers, put in dessert and serve with a garnish of whipped cream.

PEACH CRISP
(Mrs. C. C. Krumbhaar)

4 cups peaches
¾ cup sugar
½ teaspoon cinnamon
1 cup flour
½ stick butter

Peel and slice peaches, add half the sugar and all the cinnamon. Cut butter into flour and add the remaining sugar. Put peaches into well greased baking dish, cover with flour mixture. Bake in moderate oven (375°) for 30 minutes.

SUNNY SOUTH PUDDING
(Mrs. J. N. Blackburn)

1 cup butter
2 cups sugar
3 cups grated sweet potato
4 eggs (separated)
1 cup milk
1 cup raisins
1 cup pecans (chopped)
1 cup wine
1 teaspoon cinnamon
1 teaspoon allspice
½ teaspoon cloves

Mix as you would cake, adding well beaten whites last. Put in baking dish which is placed in water and bake about two hours in slow oven. Stir twice while baking. Can be served hot with hard sauce or cold with whipped cream. This serves 16.

STRAWBERRY SHORT CAKE
(Mrs. F. L. Peavy)

2 cups flour
½ teaspoon salt
⅔ cup butter
1 teaspoon baking powder
3 tablespoons sugar
1 egg
milk

Sift dry ingredients and work in butter. Beat egg and pour in cup, adding enough milk to fill cup ¾ full. Stir into flour mixture, pat or roll dough into two rounds to fit pie plate. Put one in plate, brush with melted butter, place second one on top. Bake in hot oven 25 minutes.

Filling:

3 cups strawberries
1 cup sugar
1 tablespoon lemon juice

Wash and cut berries, adding sugar and juice. When ready to serve put berries between layers, then whipped cream. Cover with whole berries.

UPSIDE-DOWN CAKE
(Mrs. S. J. Burguieres)

2 tablespoons butter (heaping)
1 cup brown sugar
1½ cans crushed pineapple (well drained)

In a deep skillet melt butter, add sugar, let cook about five minutes. Add the pineapple and let cook five minutes.

Cake Part:

½ cup butter
1 cup granulated sugar
2 egg yolks (beaten)
¾ cup (sweet) milk
2 cups flour
2½ teaspoons baking powder
2 egg whites (beaten stiff)
vanilla to taste

Mix in order named. Pour this over the pineapple mixture, bake 45 minutes. When done turn on a platter and serve with whipped cream.

CHOCOLATE ICE-BOX DESSERT

(Mrs. Claude Ellender)

PART 1:

1 ½ dozen ladyfingers (dry ones)
2 squares bitter chocolate
¼ cup sugar
1 cup water
4 egg yolks

Put chocolate, sugar and water in double boiler. Cook until chocolate melts and is smooth. Beat egg yolks well. Add to chocolate mixture. Cook until thick and smooth. Let cool.

PART 2:

½ cup butter
1 cup powdered sugar
1 teaspoon vanilla
4 egg whites

Cream butter and sugar. Add cooled custard and vanilla. Fold in stiffly beaten egg whites. Line sides and bottom of pan with split ladyfingers. Alternate with custard. Chill overnight. Serve cut in squares with whipped cream, cherries or nuts or plain. Serves eight.

NOTE: Lorna Doone or vanilla wafers may be substituted.

SCHAUM TORTE

(Mrs. Frank A. Vought)

7 egg whites
¼ teaspoon salt
2 cups sugar
1 tablespoon vinegar
1 teaspoon vanilla
1 pint whipping cream (sweetened to taste)
Maraschino cherries

Beat egg whites, to which salt has been added, until stiff. Add sugar very gradually, beating with a wooden spoon. When well blended, add the vinegar and vanilla.

Bake in two eight-inch, greased pie tins. Put in cold oven, turn flame very low and bake for one hour. Serve with filling of whipped cream with chopped cherries. Garnish top with a dab of cream and a cherry. Serves about eight.

PINEAPPLE ICE-BOX CAKE

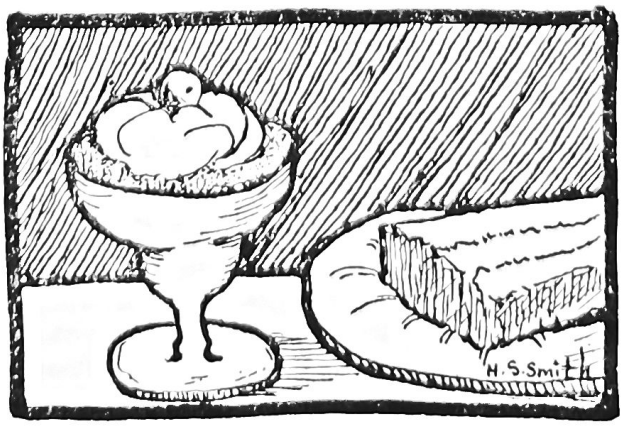
(Mrs. R. B. Butler)

ladyfingers (dry ones)
1 tablespoon gelatin
¼ cup cold water
1 ¼ cups crushed pineapple (1 small can)
⅛ teaspoon salt
½ tablespoon lemon juice
¼ cup sugar
1 ½ cups whipping cream

Soak gelatine in cold water, then dissolve by placing cup in pan of water over fire, stir until melted.

Pour into pineapple, add salt, sugar and lemon juice. When mixture begins to thicken, stir in whipped cream.

Line pan with wax paper, put layer of split ladyfingers, layer of the cream mixture and so on until all is used, having ladyfingers on top. A bread pan is a good size for this. Put in ice box for 24 hours. Slice and serve.



FRUIT ICE CREAM
(Mrs. Elliott Jones)

4 bananas
5 lemons (juice)
5 oranges (juice)
3 bottles orange crush
1 pint cream
½ pint milk
sugar to taste

Mash bananas thoroughly, add fruit juices, orange crush and sugar to taste. Mix and just before freezing add whipped cream and milk.

ICE CREAM
(Mrs. Helen Helm)

1½ cups sugar
½ cup water
4 egg yolks
1 quart cream (whipped)
flavor to taste (vanilla, lemon or pineapple juice)

Make a syrup of sugar and water until it threads. Beat eggs and pour boiling syrup over them, continuing beating until mixture is cold. Add then the whipped cream (half milk can be used) and flavor. Freeze. If frozen in electric ice box, stir three or four times to prevent flaking.

LEMON ICE CREAM
(Mrs. V. H. Kyle)

1 quart milk
1 can evaporated milk
1 cup cream
4 lemons
1½ cups sugar

Mix juice of 4 lemons with grated rind of 2. Add sugar and chill well, then mix all and freeze.

MACAROON ICE CREAM
(Mrs. Wm. McCollam)

1 quart (thin) cream
1 cup macaroons (powdered)
¾ cup sugar
1 teaspoon vanilla

Mix all ingredients and freeze. Serves eight.

ORANGE ICE CREAM
(Mrs. Hal Greene)

2½ cups orange juice
¾ cup lemon juice
½ pint whipping cream
1½ cups sugar
1 cup water

Make syrup of water and sugar. When cool add orange and lemon juices. Start freezing this and when thoroughly chilled, add unbeaten cream and finish freezing.

TEA FRAPPE
(Mrs. V. H. Kyle)

Use yellow Ceylon tea, pour boiling water on it, add rind and juice of lemons and sugar (make quite sweet). When strong enough, strain, cool and freeze. Serve in glasses with a sprig of mint.

FROZEN CREAM CHEESE

1 quart milk
2 cream cheese
½ pint whipping cream
2 teaspoons vanilla

Take cream cheese and mash through a sieve, add milk, and sweeten to taste, add the whipped cream, and whip, or mix thoroughly, add vanilla extract, and freeze.

TUTTI FRUTTI ICE CREAM
(Mrs. J. Berwick Duval)

2 quarts milk
1½ cups sugar
2 egg yolks
3 tablespoons flour
pinch salt
1 pint cream
1 cup wine
1 cup mixed crystallized fruit, chopped
½ cup pecan meats

Make a smooth custard of 1 quart milk, the sugar, egg yolks, flour and salt. When cool add the quart of cold milk and the cream.

Freeze this mixture until mushy then add the wine, fruit and nuts. This makes a gallon.

STRAWBERRY FRAPPE
(Mrs. J. M. McBride)

6 boxes strawberries
2 lemons (juice)
4 oranges (juice)
sugar to taste

Pick and wash strawberries and cover thickly with sugar. When sufficient juice has yielded, mash and strain. Add strained juice of lemons and oranges and more sugar if necessary. Freeze stiff.

May be served in punch glasses, decorated with strawberry or maraschino cherry, or in a light punch or lemonade. This may also be frozen in cubes in electric ice box.

PHILADELPHIA ICE CREAM

(Mrs. J. J. Shaffer, Jr.)

½ *pint milk*
1 *pint cream*
1 *teaspoon vanilla*
½ *cup sugar*

Scald milk and cream and add sugar. When cold, add vanilla and freeze. Scalding gives it a velvety texture not found in other creams. Ripe peaches, mashed through sieve and sweetened to taste may be added when partially frozen.

ELECTRICAL DESSERTS

The proportions of these desserts frozen in the ice tray of the mechanical refrigerator are easily divided if for a small family or if one desires to combine two or more kinds for more attractive and in some instances a more pleasing frozen dessert.

Whipping cream should double in bulk after whipping. Hence, ½ pint (or 1 cup) whipping cream should be 2 cups of whipped cream.

To every 2 cups of whipped cream, the stiffly beaten whites of 2 eggs may be added. This economizes on cream and helps to make the dessert less rich.

These desserts are frozen without stirring unless otherwise stated.

If not sufficiently sweet for individual taste, sift in powdered sugar.

Many of the recipes given for freezing in the mechanical refrigerator can easily be changed into ice box cakes by combining with ladyfingers or sponge cake.

ORANGE CREAM

(Dorothy Ann Crusoe)

4 *large oranges*
½ *pound marshmallows*
1 *cup whipping cream*

Into a double boiler put the juice of the oranges and marshmallows. When marshmallows are dissolved, remove from heat and cool. Add whipped cream. Pour into freezing tray, let it stand until frozen to a stiff mush. Remove tray, scrape mixture from sides of pan and beat two minutes. Return to refrigerator and freeze. Serves three.

MOCHA CREAM

(Dorothy Ann Crusoe)

1 *cup strong coffee*
1 *square chocolate (unsweetened)*
15 *marshmallows*
1 *cup whipping cream*
½ *cup chopped nuts*

Melt chocolate in double boiler with coffee and marshmallows. Cool. When slightly thickened, add the whipped cream and nuts. Pour into freezing tray and let stand until frozen to a stiff mush. Remove tray, scrape mixture from sides of pan and beat two minutes. Return to refrigerator and freeze. Serves four.

CHOCOLATE-ICED MACAROON MOUSSE

(Mrs. R. B. Butler)

¾ *pint whipping cream*
3 *egg whites*
9 *level tablespoons powdered sugar (sifted)*
1½ *cups (coarsely crumbled) macaroons*
1½ *cups (chopped) pecans*
1 *tablespoon vanilla*
½ *ounce bitter chocolate*
¼ *cup granulated sugar*
1 *egg yolk*
2 *tablespoons milk*
¼ *pint whipping cream*
1 *teaspoon vanilla*

Whip egg whites stiff. Continue whipping while adding the powdered sugar. Combine with ¾ pint of cream whipped stiff. Add one tablespoon vanilla and macaroon crumbs and pecans. Put in tray of mechanical refrigerator to freeze. For icing, melt chocolate over hot water, add ¼ cup granulated sugar, beaten yolk and milk, and cook until thick and smooth. Cool, add vanilla and ¼ pint cream, whipped stiff. Spread this evenly over macaroon mousse and continue freezing.

To simplify the work, whip all the cream at once and then divide for the macaroon mousse and the chololate icing. The whole should make four heaping cups. Three cups of this are used for macaroon mousse and one for chocolate icing. Serve in slices like cake.

FROZEN LEMON CUSTARD PUDDING
(Mrs. R. E. Swanson, Rock Island, Ill.)

3 eggs
½ cup sugar
4 tablespoons lemon juice
½ pint whipping cream
vanilla wafers or graham crackers

Beat egg yolks, add sugar and lemon juice, cook in double boiler until thick. Cool. Add beaten egg whites, then the cream, whipped. Line freezing tray with crushed crumbs (not too many) pour in mixture and sprinkle crumbs on top. Freeze. Do not freeze too hard. Cut in slices to serve.

CHOCOLATE MARLOW
(Mrs. R. B. Butler)

16 marshmallows
½ cup cocoa
1 cup milk
1 pint whipping cream
1 tablespoon vanilla

Cook cocoa and milk until smooth. Add marshmallows and melt over hot water. Add vanilla and cool. When cold and slightly stiffened combine with cream, whipped stiff. Freeze in tray of mechanical refrigerator.

CHOCOLATE PARFAIT
(Mrs. R. B. Butler)

½ cup granulated sugar
¼ cup water
2 squares (2 ounces) unsweetened chocolate
2 egg whites
½ pint whipping cream
2 teaspoons vanilla

Cook sugar and water until syrup spins a thread when dropped from spoon (as in making cake icing). Pour syrup gradually over stiffly beaten egg whites, beating until mixture is cool. Then fold in chocolate which has been melted over hot water, vanilla, and cream whipped stiff. Freeze in tray of mechanical refrigerator.

FRESH PEACH MOUSSE
(Mrs. R. B. Butler)

1 cup fresh peaches (cut into thin small slices)
14 marshmallows
⅜ cup water
¾ pint whipping cream

In a double boiler, melt marshmallows with water. When cold and slightly stiffened, add peaches which should be ripe, well flavored and chilled. Mix well and stir in carefully the cream, whipped stiff. Freeze in tray of mechanical refrigerator.

FROZEN CHARLOTTE RUSSE
(Mrs. R. B. Butler)

2 teaspoons plain gelatin
4 teaspoons cold water
⅓ cup sugar
½ cup milk
2 egg yolks
2 teaspoons vanilla
few grains salt
2 egg whites
½ pint whipping cream
macaroon crumbs (fine)

Soak gelatine in cold water. Beat egg yolks, sugar, milk and salt until thoroughly smooth and cook in double boiler until custard thickens as for ice cream. Stir gelatine into hot mixture to dissolve. When cool, add vanilla. Beat egg whites stiff and fold in the cream whipped stiff. When custard mixture begins to thicken, fold in the whipped cream and egg whites. Place in tray of mechanical refrigerator, sprinkle top with finely crumbled macaroon crumbs and freeze.

Can also be used with ladyfingers for ice box cake.

FROZEN RASPBERRIES
(Mrs. Hal. Greene)

For an easy dessert, pack a can of raspberries in salt and ice, or place in electric refrigerator to freeze. Slice and top with whipped cream.

Apricots may also be used.

LEMON CREAM SHERBET
(Mrs. G. L. Tucker)

1 pint milk
1 cup sugar
1 tablespoon grated lemon rind
½ pint cream
2 lemons (juice)
2 egg whites
2 tablespoons sugar

Add sugar to milk and allow to dissolve. When thoroughly dissolved add grated rind and juice of lemon. Stir while adding lemon juice. Turn into freezer tray and freeze 45 minutes to one hour. Beat egg whites, adding 2 tablespoons sugar. Whip the cream to a thick custard consistency. Combine with the beaten egg whites. Add frozen mixture and mix lightly. Return to freezing unit and freeze 2 to 2½ hours (requires no stirring). Serve garnished with a sprig of mint. (After adding the lemon to the milk it may have a slightly curdled look, but this will disappear in freezing.)

FROZEN LEMON CREAM
(Mrs. R. B. Butler)

½ *pint whipping cream*
2 *egg whites*
1 *cup lemon cream*

Follow directions (given under Condensed Milk Lemon Cream Pie) for making lemon cream with condensed milk.

Whip cream stiff and fold into the stiffly beaten egg whites. Fold into this 1 cup of lemon cream prepared according to directions. Freeze in tray of mechancial refrigerator.

ORANGE MOUSSE
(Mrs. R. B. Butler)

⅔ *cup orange juice*
12 *marshmallows*
2 *tablespoons lemon juice*
4 *egg whites*
½ *teaspoon plain gelatin*
2 *teaspoons cold water*
½ *pint whipping cream*

In a double boiler melt marshmallows with a little of the orange juice (about ¼ cup). Remove from fire, stir in remaining orange juice, gelatine (soaked in 2 teaspoons cold water and dissolved over hot water) and lemon juice.

Beat egg whites stiff and fold in the cream whipped stiff. When orange mixture begins to thicken, fold in the whipped cream and egg whites.

Freeze in mechanical refrigerator.

MARASCHINO CHERRY MOUSSE
(Mrs. R. B. Butler)

½ *pint whipping cream*
2 *egg whites*
½ *cup maraschino cherry juice*
½ *cup maraschino cherries (cut up)*
½ *cup cold water*
2 *tablespoons lemon juice*
1 *tablespoon plain gelatin*
¼ *cup sugar*
¼ *cup cold water*

Soak the gelatine in the ¼ cup of cold water and dissolve over boiling water. Add it to the combined cherry juice, cherries, lemon juice, sugar and half cup of water.

Beat egg whites stiff and fold in cream, whipped stiff. When cherry mixture begins to thicken, fold in whipped cream and egg whites. Freeze in tray of mechanical refrigerator.

TUTTI FRUTTI DESSERT
(Mrs. Joe Richard)

20 *marshmallows*
1 *cup milk*
1 *cup cream*
1 *teaspoon vanilla*
¼ *cup cherries*
3 *slices pineapple (diced)*
½ *cup pecans (cut)*

Melt marshmallows in heated milk. When dissolved, cool and add whipped cream. Fold in fruits and flavoring and nuts. Stir once while freezing. Freeze half hour. Serves eight people.

PINEAPPLE LAYER CREAM
(Mrs. R. B. Butler)

1 *large can grated pineapple*
¾ *pint whipping cream*
3 *egg whites*
9 *level tablespoons powdered sugar (sifted)*
1 *tablespoon lemon juice*
2 *tablespoons powdered sugar*

Whip egg whites stiff. Continue whipping while adding the powdered sugar. Combine with the cream, whipped stiff. Spread one-half of this evenly in the tray of a mechanical refrigerator to begin freezing while other half is kept on coldest shelf in refrigerator. It will require only a few minutes to become firm enough to continue. During this time open can of grated pineapple, add lemon juice and 2 tablespoons powdered sugar. When cream in refrigerator tray is slightly firm, cover entire layer with the greater part of the grated pineapple. Over this spread the remaining half of the cream. Put back in refrigerator a few minutes for cream to become firm and then spread remaining pineapple over entire top. Choose a brand of grated pineapple that does not have an excess of juice.

PINEAPPLE MARLOW
(Mrs. R. B. Butler)

16 *marshmallows*
1 *cup crushed (canned) pineapple*
1 *pint whipping cream*
2 *teaspoons lemon juice*

In a double boiler melt marshmallows with pineapple. Add lemon juice. When cold and slightly stiffened, mix carefully with cream whipped stiff. Freeze in tray of mechanical refrigerator.

BISCUIT TORTONI

(Mrs. R. B. Butler)

2 egg yolks
½ cup milk
8 level tablespoons granulated sugar
2 egg whites
1 pinch salt
½ cup (fine) macaroon crumbs
2 teaspoons vanilla
½ pint whipping cream

Beat yolks, add milk and sugar and cook in a double boiler until custard thickens slightly. Add macaroon crumbs (rolled fine) and cool. The mixture should not be watery, but more of a mushy consistency. The macaroons should dissolve and thicken the custard after being added.

When custard mixture is cool, add vanilla, and fold in whipped cream and the stiffly beaten egg whites to which salt has been added. Serve with fresh strawberries slightly sweetened.

FROZEN CREAM CHEESE

(Mrs. Henry Thibodeaux)

2 cups cream cheese
1 can evaporated milk (small size)
1 can crushed pineapple (small size)
½ pint whipping cream
vanilla to taste
sugar to taste

Mash cream cheese through sieve, add pineapple, evaporated milk, sugar and vanilla. Partially whip the cream, fold in and place in refrigerator pan to freeze, stirring several times during freezing.

PLAIN PARFAIT

(Mrs. R. B. Butler)

½ pint whipping cream
2 egg whites
⅓ cup granulated sugar
⅛ cup water
1 teaspoon vanilla

Boil sugar and water slowly until syrup spins a thread when dropped from spoon. Pour syrup gradually over stiffly beaten egg whites, beating the whole constantly. Beat until mixture is cool, then fold in chilled whipped cream. Freeze in tray of mechanical refrigerator. Serve with chilled, crushed fruit or with chocolate sauce (see recipe).

PINEAPPLE MOUSSE

(Mrs. R. B. Butler)

1½ cups crushed pineapple (canned)
⅓ cup sugar
⅛ teaspoon salt
1 tablespoon plain gelatine
¼ cup cold water
½ pint whipping cream
½ tablespoon lemon juice

Soak gelatine in ¼ cup cold water, dissolve over boiling water and add to the pineapple, lemon juice, sugar and salt. When the mixture begins to thicken, fold in cream, whipped stiff. Freeze in tray.

To make more attractive, cover pineapple mousse with a layer of Maraschino Cherry Mousse and freeze.

STRAWBERRY MARLOW

(Mrs. R. B. Butler)

½ pound marshmallows
1½ cups crushed strawberries
1 pint whipping cream

Melt marshmallows in double boiler. Add crushed strawberries (juice and pulp). When cold and slightly stiffened, mix with cream whipped stiff. Freeze in tray. Strawberry Marlow is attractive combined in layers with Plain Mousse or Plain Parfait.

PEANUT BRITTLE ICE CREAM

(Mrs. Le Moyne Baskette through Mrs. Andrew McCollam)

1½ cups milk
1 tablespoon cornstarch
2 eggs
6 tablespoons sugar
⅔ cup peanut brittle (rolled fine)
1 cup whipping cream
2 teaspoons vanilla

Scald the milk and add cornstarch which has been mixed with sugar. Cook over boiling water for 20 minutes or boil over direct flame for five minutes, stirring constantly. Add to beaten egg yolks, return to double boiler then add peanut brittle which has been rolled fine with roller and cook two minutes more.

Beat egg whites very stiff and fold into the hot custard. Then chill and add the whipped cream and vanilla.

Freeze about 3½ hours, stirring once during freezing, about one inch from the edge of pan.

MAPLE PARFAIT
(Mrs. Claude Ellender)

¾ cup maple syrup (Log Cabin may be used)
3 eggs
1½ cups whipping cream
1 teaspoon vanilla
⅛ teaspoon salt

Heat syrup in double boiler, add syrup slowly to well beaten egg yolks and return to double boiler. Beat until mixture is thick and light. Pour into stiffly beaten egg whites. Chill thoroughly. Add whipped cream, salt and vanilla to custard. Mix thoroughly. Pour into tray and freeze without stirring. Turn to coldest temperature to freeze then lower the control to keep.

ANGEL PARFAIT
(Miss Edna McCollam)

1 cup sugar
¼ cup water
2 egg whites
1 pint whipping cream
2 teaspoons vanilla
pinch of salt

Cook water and sugar slowly without stirring until it spins a thread. Combine slowly with stiffly beaten egg whites to which a pinch of salt has been added. Continue to beat until thick, cool; add vanilla, combine with the chilled whipped cream. Freeze in mechanical refrigerator.

LIME JADE
(Mrs. R. C. Toups)

1 package lime gelatine
1 cup hot water
½ cup sugar
2 cups milk
1 cup cream or top milk
¼ cup lemon juice
1 teaspoon grated lemon peel

Dissolve gelatine in hot water. Add remaining ingredients. Mix thoroughly and freeze firm in automatic refrigerator tray. Turn into chilled bowl and beat thoroughly. Return to trav and finish freezing. Serves eight.

PEPPERMINT ICE CREAM
(Mrs. Andrew McCollam)

2 sticks peppermint candy (3 ounces each)
1 cup water
1 quart cream
8 marshmallows

Roll candy into fine pieces and combine with 1 cup water, cooking and stirring constantly until dissolved. Then add marshmallows and when smooth, let cool. Add 1 quart of cream whipped, and freeze in mechanical refrigerator or freezer.

CARAMEL ICE CREAM
(Mrs. C. P. Smith)

1 quart milk
2 eggs
1 cup sugar
½ pint whipping cream
1 teaspoon vanilla

Melt sugar in frying pan (addition of a scant tablespoon of water to sugar will hasten the melting and not affect results). Add the scalded milk, and stir until sugar is dissolved. Pour this mixture, while hot, over well beaten eggs. When cool, add vanilla and cream, whipped, and freeze.

CHOCOLATE ICE CREAM
(Mrs. R. C. Toups)

3 eggs
1 cup sugar
1 pint milk
3 tablespoons cocoa
½ cup sugar
1 cup milk

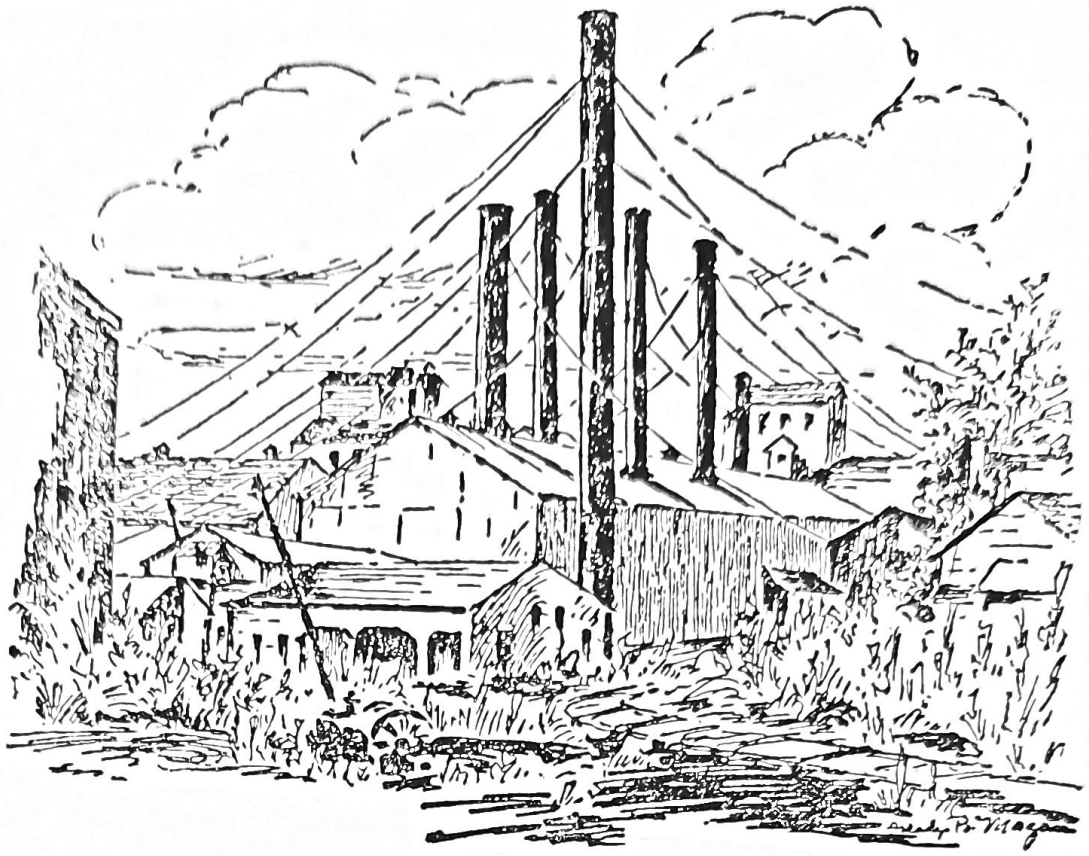
Make custard with 3 eggs, 1 cup sugar and 1 pint milk. Cook until thick and smooth.

Mix 3 tablespoons cocoa, ½ cup sugar and 1 cup milk, cook thick and set aside to cool. When ready to freeze, mix together and flavor with vanilla. Pure cream can be added.

CUSTARD ICE CREAM
(Mrs. Walter Comeaux)

2½ tablespoons sugar
4 eggs
2 tablespoons cornstarch
1 can condensed milk
2 (large) cans Pet milk
1 quart (boiling) water
1 teaspoon vanilla

Add condensed milk and 1 can evaporated milk to boiling water. Beat eggs, sugar and cornstarch, add to milk and cook until thick. When cool, add vanilla and other can of Pet milk. Freeze and pack. Makes 1 gallon.



LOUISIANA SUGAR CANE REFINERY.

BLACK WALNUT BRITTLE
(Mrs. Helen Helm)

1 cup (white) sugar
1 cup black walnuts (chopped)

Melt sugar in saucepan. As soon as all lumps are melted add nut meats. Pour on greased table and roll thin with a wet rolling pin. Mark into squares and when cold break into pieces.

PEANUT BRITTLE
(Mrs. F. L. Peavy)

3 cups sugar
1 cup Karo (light)
3 teaspoons soda
⅔ cup water
⅔ cup vinegar
1 quart (raw) peanuts
small piece paraffin

Mix sugar, water, Karo and vinegar, add raw peanuts and paraffin. Let boil until brown and peanuts pop, or until it is very brittle in water. Take from fire and add soda, stir well and pour on buttered slab. When cool, break into pieces.

POPCORN BALLS
(Mrs. Maud Celestin Wilcombe)

3 cups sugar
1 cup water
6 tablespoons butter
4 quarts popped corn

Cook sugar and water together without stirring until light brown, or to the hard-ball stage. Remove from fire, add butter and pour over popcorn. Form quickly into balls.

PEANUTS AND POPCORN BALLS
(Mrs. John Foolkes)

1 pint Louisiana syrup
2 tablespoons butter
1 teaspoon vinegar
½ teaspoon soda
1 teaspoon hot water
3 quarts popped corn
1 quart roasted peanuts

Cook syrup, vinegar and butter to hard-ball stage. Remove to back of stove, add soda dissolved in water. Pour syrup over popcorn and peanuts, stirring until each kernel is well coated. Mold into balls.

CHOCOLATE MARSHMALLOW NUT FUDGE
(Mrs. William McCollam)

2 cups sugar
2 cups milk
9 teaspoons cocoa
¼ pound butter
1 teaspoon vanilla
1½ cups pecans (chopped)
1 can marshmallow creme (10 cents size)

Cook sugar, cocoa and milk until mixture forms soft ball in cold water. Remove from fire, add butter, vanilla, nuts and marshmallow creme; beat until very thick. Pour into buttered pan and when cold cut into squares.

FUDGE
(Mrs. F. L. Peavy)

2 squares chocolate (bitter)
2 cups sugar
1 cup (or can) Carnation milk
2 tablespoons butter
1 teaspoon vanilla
1 cup black walnuts (or pecans)

Melt chocolate over low fire. Add milk and sugar alternately, stirring constantly. Cook slowly until mixture forms a soft-ball when dropped into cold water. Take from fire, add butter and let stand about five minutes. Beat until creamy, add nuts and vanilla, pour in greased pan, cut in squares.

COCOANUT FUDGE
(Mrs. William McCollam)

2 ½ cups sugar
¾ cup milk
1 can shredded cocoanut (dry pack)
½ teaspoon vanilla
1 tablespoon butter

Bring to boil 2 cups sugar and milk. Caramelize ½ cup sugar and add to above. Cook to soft-ball stage. Add cocoanut, vanilla and butter. Beat until creamy, and pour into buttered pan or drop from spoon.

MARSHMALLOW NUT FUDGE
(Mrs. C. W. Bocage)

3 cups granulated sugar
3 tablespoons cocoa (or 2 squares of chocolate)
1 cup milk
1 cup chopped nuts
1 tablespoon butter
1 ½ dozen marshmallows
1 teaspoon vanilla

Mix sugar, cocoa and milk, boil to soft-ball stage, take from fire, add butter, vanilla and nuts. Set in cold water and when cooled, beat until creamy, then pour over marshmallows which have been cut into four pieces each and sprinkled over buttered pan.

DIVINITY FUDGE
(Mrs. Randolph Bazet)

3 cups sugar
3 egg whites
½ cup water
½ cup Karo (white)
1 (or 2) cup chopped nuts may be used (pour them into eggs and syrup just before losing its gloss)

Mix sugar, Karo and water thoroughly. Cook without stirring until it spins a fine thread. Pour half of the syrup over the well beaten eggs. Cook the other half of the syrup, without stirring, until it hardens in water. Then pour it slowly into first mixture. Beat until it loses its gloss and pour into buttered tin. Do not start to beat eggs until sugar begins to boil. If beaten too much candy will not harden.

FRENCH FRUIT FUDGE
(Mrs. William McCollam)

2 cups sugar
¼ cup Karo
1 ½ cups cream
½ cup pecans (cut fine)
½ cup crystallized fruits (cut fine)
1 teaspoon vanilla

Stir sugar, syrup and cream together. Cook to soft-ball stage (238°). After syrup begins to boil do not stir very much. Remove from fire, beat and add nuts and fruits. Pour into greased pans and when cold cut into squares.

PINEAPPLE FUDGE
(Mrs. C. P. Smith)

3 (or 4) slices of pineapple (cut fine)
1 cup of the juice
1 cup sugar

Mix and cook until very thick, stir constantly with wooden or silver spoon. This will take 10 or 15 minutes. Set aside on stove.

Second Part:

2 ½ cups sugar
1 ½ cups milk
1 tablespoon butter
pinch of salt

Combine and cook to the soft-ball stage. Add first mixture while both are hot, beat until creamy and cold. Pour into buttered dish.

FONDANT
(Winona Childs)

3 cups sugar
1 ½ cups water
½ teaspoon cream of tartar

Combine and cook to soft-ball stage or to a temperature of 238°. Let cool and beat until firm and creamy. When it has stood for a while, reheat in double boiler to a runny consistency and drop upon waxed paper. Before reheating, add coloring and flavor as desired.

CAN'T FAIL CARAMELS
(Mrs. S. M. Hattaway)

2 cups sugar
1 cup brown sugar
1 cup light corn syrup
1 cup cream
1 cup butter
1 cup milk
4 teaspoons vanilla

Combine all ingredients except vanilla. Cook over low heat, stirring constantly until sugar is dissolved. Cook to 248° F., or hard-ball stage, stirring frequently. Remove from heat, add vanilla, pour into greased pan. When firm, cut in squares and wrap in waxed paper.

CREAM PEPPERMINT DROPS
(Mrs. John Foolkes)

⅓ cup cream
2 cups granulated sugar
3 ½ tablespoons water
½ teaspoon cream of tartar
few drops essence of peppermint

Combine cream and sugar, stir until sugar is dissolved, add cream of tartar dissolved in water. Cook slowly without stirring until a soft ball will form when tested in water. Cool until tepid, then flavor. Beat until creamy and drop quickly from the tip of teaspoon in small rounds on waxed paper.

CANDIED GRAPEFRUIT PEEL
(Mrs. C. C. Krumbhaar)

1 large grapefruit
1 cup sugar
¼ cup water

Select grapefruit with thick skin. Grate off outer rind. Boil in water to cover (changing water three times) until it can be pierced by a straw. Remove from water and drain, scrape out the inner white and cut in thin strips. Boil sugar and water to a very thick syrup, add grapefruit and cook until all the syrup has been absorbed. Put on tray and place in the sun to dry, then roll in granulated sugar.

MEXICAN ORANGE PECAN CANDY
(Miss Sue McCrohan)

3 cups granulated sugar
1 ½ cups rich sweet milk
grated rind of 2 oranges
½ cup butter
1 cup nut meats
pinch of salt

Caramel one cup of sugar in large kettle to a golden yellow while milk is heating. When melted add hot milk, stirring. Add remaining 2 cups of sugar, stirring until dissolves, and cook to hard-ball stage. Just before it is done add grated rind, salt, butter and nuts. Beat until creamy and pour into buttered pan. Cook on low fire, as it scorches easily.

PECAN CANDY
(Mrs. Carl Nadler)

3 cups brown sugar
3 tablespoons brown Karo
1 cup milk
¼ stick butter
pinch of salt
¼ teaspoon cream of tartar
3 cups pecans

Boil sugar, Karo and milk together until it forms a soft ball in water. Add butter, cream of tartar and salt. When the butter melts remove from fire. Beat until it begins to thicken, add nuts and drop from spoon on oiled paper.

PECAN PRALINES
(Mrs. S. M. Hattaway)

3 cups sugar
1 ⅓ cup milk
pecans
butter

Put one cup of sugar in pot to caramel. Have 2 cups of sugar in another pot with milk to boil. Combine the two and put in pecans. Cook to soft ball stage. Remove from fire, add a tablespoon of butter, and let stand for five minutes. Cream until it begins to be sticky on edge of pot. Drop out on a buttered tray in spoonsful.

PECAN PRALINES
(Miss Edna McCollam)

1 cup sugar
1 cup Louisiana syrup
⅓ cup water
1 tablespoon butter
1 ½ cups pecans

Cook sugar, syrup and water to hard ball, add butter and nuts. Beat until it begins to grain. Drop from end of tablespoon on buttered tray.

SUGARED PECANS
(Miss Edna McCollam)

1 cup sugar
½ cup water
2 cups pecans
½ teaspoon salt

Cook sugar, salt and water to soft-ball stage, add nuts and stir until pecans are thoroughly coated and separated. Spread out to cool.

PECAN PRALINES
(Mrs. Helen Helm)

1 ¼ cups white sugar
¾ cup brown sugar
½ stick butter
½ cup milk
1 teaspoon vanilla
2 cups pecans

Cook sugar and milk to soft-ball stage, add butter. When melted, take from fire and beat until it begins to thicken. Add nuts and vanilla, and drop a teaspoonful at a time on oiled paper. All white sugar may be used if preferred.

PECAN KISSES
(Mrs. Charles Holt, Galveston, Texas)

6 egg whites
2 cups sugar
2 cups nuts (chopped)
vanilla (to taste)

Put egg whites and sugar together without beating, let stand ½ hour. Then beat constantly, until very stiff. Add vanilla and fold (do not beat) in the nuts.

Place wax paper on cookie sheet or shallow pan, drop mixture from spoon, and bake in a slow oven (250°).

SUGARED PECANS (MAPLE)
(Mrs. Elliott Jones)

1 cup sugar
½ cup milk
1 teaspoon Mapleine (or 1 teaspoon vanilla)
4 cups pecans (whole)

Boil milk and sugar until the syrup form a soft ball in water. Add flavoring while cooking, add pecans, remove from fire and beat until nuts separate. Spread on brown paper and break apart. For orange flavored nuts grate the rind of 1 orange, add it with the juice to ½ cup of sugar, cook to a syrup and use as flavoring.

RUSSIAN TAFFY
(Mrs. William McCollam)

1 cup sugar
1 can condensed milk
1 cup nuts (chopped)

Cook sugar and condensed milk over slow fire until very thick, stirring constantly. Add nuts. Pour into buttered pan and cut into squares when cold.

DATE LOAF
(Miss Edna McCollam)

2 cups sugar
1 cup milk
1 pound dates (seeded)
2 cups nuts (chopped fine)
1 teaspoon vanilla
pinch of salt

Cook sugar and milk to a soft ball when tested in water. Add dates and cook to the hard-ball stage. Take from fire, stir in nuts, salt and vanila. Form into loaf, wrap in damp cloth. When perfectly cold, slice thin.

CHOCOLATE NUT SLICES
(Mrs. Ralph Buisson)

2 squares chocolate (unsweetened)
2 cups sugar
¼ cup white corn syrup
½ cup Pet milk
1 tablespoon butter
⅛ teaspoon salt
1 teaspoon vanilla
1 cup nuts

Melt chocolate in top of double boiler, add sugar, corn syrup, milk and butter. Remove from double boiler and place on direct flame. Cook, stirring constantly until sugar dissolves. Let boil without stirring to soft ball.

Let cool without stirring until lukewarm, then add salt, vanilla and nuts. Beat until it holds shape and knead into rolls. When chilled, cut in slices.

COCOANUT PRALINES
(Mrs. Emile Maier)

3 cups sugar
2 ½ cups cocoanut meat (1 large cocoanut, grated or put through finest blade of food chopper)
1 cup cocoanut milk (add cow's milk if necessary to make 1 cup)
1 tablespoon butter (optional)

Boil together the sugar, nutmeat and milk until mixture forms soft ball in cold water. Remove from fire, add butter, and beat until mixture begins to sugar. Drop in little mounds on oiled paper. Makes three dozen pralines.

FUDGE
(Miss Lillian Nelkin)

3 cups sugar
¾ cup Karo (white)
2 tablespoons cocoa, heaping full
1 cup milk
1 stick butter (½ cup)
1 cup pecans

Mix sugar, Karo, milk and cocoa. Cook until it forms a soft ball in cold water. Remove from fire and put in butter and vanilla, let cool until it begins to thicken at bottom. Beat until it becomes lighter in color, pour into buttered dish and cut in squares.

JELLIES

Standard Recipes

Sterilize jelly glasses, and provide cheese cloth for straining before beginning to cook jelly. Provide a vessel at least four times the capacity of the juice to be cooked. Best results are obtained if sugar is added just after juice begins to boil. It is better to have sugar hot so juice will not be cool very long. Cook as rapidly as possible until jelly stage is reached.

The Sheet Test: Lift some of boiling liquid in metal spoon. Cool a moment, then pour from spoon. When the drops run together, and cut loose from the edge of the spoon in a single sheet, the jelly is finished. Skim at once, and pour through cheesecloth into hot sterilized glasses, holding kettle near top of glass. When jelly is cold, pour over a thin layer of hot paraffin. Cover glasses with tops. Store in cool place.

It is best to make jelly in small quantities, not more than three or four glasses at a time.

CRAB APPLE JELLY

Wash crab apples, cut in pieces, cover with water, cook slowly in covered vessel until apples are soft. Strain, bring juice to boil, skim and add 1 cup hot sugar to each cup of juice. Cook rapidly until it sheets from spoon. If crab apples are bitter, add a few sweet apples to them.

DEWBERRY JELLY

Wash berries, half red and half black, put in kettle, barely cover with water, cook slowly 15 minutes. Strain, bring to a boil, skim and add 1 cup of warm sugar to each cup of juice. Cook rapidly until it sheets from the spoon.

QUINCE JELLY

Cut quinces into small pieces, being sure to remove the core. Cover with water and cook slowly until tender. Strain, bring juice to boil, skim and add 1 cup of hot sugar to each cup of juice. Cook rapidly until it sheets from spoon.

PLUM JELLY

Wash plums, put in kettle with enough water to cover, cook until tender. Strain, bring juice to a boil, and add 1 cup of hot sugar to each cup of juice, cook rapidly until it sheets from spoon.

FIG JELLY

(Mrs. R. B. Butler)

3 pounds half-ripe figs
3 pounds sugar
2 large lemons (fresh, oily rinds)
1 pint water

Wash figs and remove stems after washing so that the milk of fig will not be lost, then weigh them. In a wide vessel with large cooking surface at bottom, boil sugar and water about five minutes, to dissolve sugar. Add figs and sliced lemon. Boil rapidly about 30 minutes or until jelly forms and drops thick from spoon. Remove figs and lemon rind quickly, and cook jelly five minutes longer. Pour off jelly into glasses. The figs can be placed in sterilized jars, kept hot on back of stove and sealed while still very hot.

CRANBERRY JELLY

(Mrs. J. B. Duval)

4 cups cranberries
2 cups water (boiling)
2 cups sugar

Pick over and wash cranberries. Put in saucepan with the boiling water and boil 20 minutes. Put through sieve, add sugar and cook five minutes. Turn into mold and when cold put in refrigerator.

CRANBERRY SAUCE

(Mrs. D. W. Pipes, Jr.)

1 quart cranberries
2 cups water
2 cups sugar

Cover and simmer until each berry bursts open. Uncover, add 2 cups sugar and boil 20 minutes. Do not stir the berries.

SPICED CRANBERRY SAUCE

(Mrs. J. M. McBride)

1 quart cranberries
1 cup raisins
1 lemon (juice and rind minced or ground)
1 orange (juice and rind minced or ground)
4 cups sugar
½ cup vinegar
1 teaspoon allspice (powdered)
2 teaspoons cloves (powdered)
2 teaspoons ginger (powdered)

Put all together and cook until thick, 20 minutes or more. Seal.

ENGLISH ORANGE MARMALADE

(Mrs. S. D. Jastremski)

2 oranges
1 lemon
sugar

Slice fruit very thin, remove seeds and add three times as much water. Set aside 24 hours. Boil 15 minutes. Set aside another 24 hours. Measure and to each cup of fruit add a cup of sugar. Boil until it jellies. Let stand a little while before filling glasses, or fruit will be at top.

ORANGE MARMALADE (QUICK METHOD)

(Mrs. R. B. Butler)

2 oranges
1 lemon
1 grapefruit (if liked)
sugar

Slice fruit very thin, remove seeds, and add 2½ times as much water as fruit. Let stand overnight (15 hours will be sufficient). Boil until rind is very tender. While still hot, measure and to each cup of fruit use a cup of sugar. Boil rapidly for 20 minutes or until it jellies. Cook in small quantities (about 1 quart at a time) in a wide vessel with a large cooking surface at bottom.

PEAR MARMALADE WITH CRUSHED PINEAPPLE

(Mrs. C. P. Smith)

1 can crushed pineapple (9 ounce)
2 quarts pears (ground)
5 cups sugar

Drop pears in cold water after peeling. Put in colander and pour boiling water over them. Grind, then measure. Cook 15 minutes, stirring often, then add sugar and pineapple and cook 15 minutes longer, cool, then seal. Makes four pints.

GOLDEN MARMALADE

(Mrs. M. L. Shaffer)

6 oranges
3 lemons
1 cup lemon juice
sugar

Slice fruit very thin, discarding seed. Cover with water and let stand overnight. Next morning boil fruit and water mixture 45 minutes. Let stand overnight again. In the morning measure and then bring to a boil. Add 1½ times as much sugar as fruit. Boil 45 minutes. Just before removing from heat add the cup of lemon juice. Seal in glasses.

BLACKBERRY JAM

(Mrs. J. B. Duval)

Wash, weigh and grind berries. Allow ¾ pound of sugar to each pound of fruit. Put berries in kettle and cook ¾ hour without sugar, then add sugar and cook about one hour, or until sufficiently thick, being careful not to burn.

BLACKBERRY PRESERVES

(Mrs. C. P. Smith)

4 quarts blackberries
8 cups sugar

Pick berries, put in colander and pour boiling water over them. Put over fire and boil 20 minutes. Add sugar and boil 15 minutes longer. Pour on platter to cool six or eight hours. Seal.

STRAWBERRY PRESERVES

(Mrs. Henry Mentz, Hammond, La.)

1 quart strawberries (heaping measure)
1 quart sugar (level measure)

Wash and stem berries, put a layer of berries and layer of sugar alternately in kettle. Let stand until juice draws, then place over very low fire until syrup forms. Place over hot fire and boil for 20 minutes. Pour into shallow pan and let stand overnight. Put in sterilized jars cold, pour paraffine over top and seal.

STRAWBERRY PRESERVES

(Mrs. George Arceneaux)

1 quart strawberries
2 heaping cups sugar
2 level cups sugar
boiling water

Wash and pick berries, put in colander and pour boiling water over them. Drain, and add 2 heaping cups of sugar. Boil three minutes, then remove from fire and add 2 level cups of sugar. Put on fire again and boil four minutes, then pour in platter and let cool 12 hours. Put in jars cold, cover with paraffin and seal.

FIG PRESERVES

(Mrs. C. P. Smith

2 quarts figs
3 cups sugar
½ lemon (sliced)
4 cups sugar
½ cup water

Peel figs, put in colander, pour boiling water over them. Place figs in preserving kettle with ½ cup of water and 3 cups sugar. Shake gently, put on fire, cook rapidly for 20 minutes, until most of the water cooks out. Then add the 4 cups sugar and sliced lemon. Cook until it drops off spoon like jelly. Let cool in platter 12 hours, and put in jars cold. Seal with paraffin.

FIG PRESERVES

(Mrs. Carl Nadler)

1½ gallons (or 7 pounds) figs
7 pounds sugar
½ gallon water
1½ gallons boiling water
2 tablespoons soda

Pour 1½ gallons boiling water, in which the soda has been dissolved, over figs and let stand for 15 minutes. Then wash well in cold water. Add ½ gallon water to the sugar. Let come to a boil then put figs in. Boil 1½ hours from the time the syrup boils up after the fruit has been added. Put in jars and seal.

PEAR PRESERVES

(Mrs. C. P. Smith)

2 quarts pears (peeled)
5 cups sugar
¾ quarts cold water

Drop pears in cold water after peeling to keep them from turning dark. Put in colander and pour boiling water over them. Add ¾ quart cold water and boil 20 minutes. Then add sugar and boil 20 minutes longer. Seal hot. Makes 3 pints of preserves.

PEACH PRESERVES

3 lbs. peaches, peeled and stoned
6 cups water
3 peach kernels
2¼ lbs. sugar

Bring sugar and water to boil; add peaches and peach kernels. Cook until peaches are clear and transparent and syrup is consistency of honey. Remove from fire, let stand overnight, or until thoroughly cold. Pack in sterilized jars partially sealed, process for 30 minutes at simmering temperature, and seal.

PINEAPPLE PRESERVES

(Mrs. P. L. Higgins)

To every pound of pineapple cut in slivers use ¾ pound sugar. Put in layers. Let stand overnight. Drain off juice in morning. Boil juice until very thick. Pack raw fruit in hot sterilized jars. Fill with heavy boiling syrup and seal. (Done in 15 minutes.)

PEAR CONSERVE

(Miss Sarah Butler through
(Mrs. D. W. Pipes, Jr.)

5 pounds pears (good measure)
5 pounds sugar
1 pound seeded raisins
¾ pound nut meats (chopped)
3 oranges (juice)
grated rind of 2 oranges
2 lemons (juice)

Peel and dice pears, mix thoroughly with sugar and let stand six hours. Add all other ingredients but nuts, and cook until thick, stirring well. Takes about an hour. About 15 minutes before removing from fire, add nuts. Put in sterilized jars and seal. Very nice as a cake filling.

BRANDIED PEACHES

(Mrs. Carl S. Nadler)

12 pounds peaches
6 pounds sugar
3 pints whiskey

Peel peaches, cover with sugar, and let stand several hours. Then boil fruit until tender when pierced with straw. Remove peaches and cook juice until thick. Replace peaches and let stand overnight, adding whiskey to juice. Put in jars cold, and seal.

CHUNK PICKLE
(Mrs. Carl S. Nadler)

- 2 gallons cucumbers (sliced in chunks)
- 1 pint salt
- 3 gallons boiling water
- 1 tablespoon alum
- 5 pints vinegar
- ½ ounce cinnamon
- 1 ounce celery seed
- 1 ounce mixed spices
- 9 cups sugar

Add 1 pint salt to 1 gallon boiling water, pour over cucumbers and let stand eight days.

Pour off and add 1 gallon boiling water. Let stand overnight. Pour off and add 1 gallon boiling water with 1 tablespoon alum. Let stand overnight and drain. Boil together vinegar, cinnamon, celery seed, mixed spice and 6 cups sugar, pour over pickles. Heat for three mornings and add 1 cup of sugar each morning. Put in jars and seal.

If grape leaves are available, a few put in pan when boiling pickle will keep the pickle a nice green color.

EASY PICKLED ONIONS
(Mrs. P. S. Higgins)

Peel and slice onions. Drop into a kettle of vigorously boiling water. Reduce heat to simmer and cook two or three minutes, depending on quantity.

Pack in cold fruit jars. To each quart jar add 1½ tablespoons salt, 1 teaspoon pepper and fill up with cold vinegar. If vinegar is too acid, add a little sugar.

Put in ice box for 24 hours.

This may be made as needed, one jar at a time.

DILL PICKLE
(Mrs. H. E. Darton through Mrs. J. B. Duval)

- 50 small pickling cucumbers
- 1 quart vinegar
- 2 quarts water
- 1 cup salt
- dill (fresh)

Soak cucumbers overnight in cold water; mix vinegar, water and salt and boil 15 minutes, after it comes to a boil, let cool. Pack cucumbers in jars, putting dill at bottom of jar, and using freely among cucumbers.

Cover with vinegar solution and seal.

Let stand a month before using.

GREEN TOMATO PICKLE
(Mrs. D. W. Pipes, Jr.)

- 2 gallons green tomatoes
- 1 dozen medium-size onions
- ½ gallon vinegar
- 1 pound sugar
- 2 tablespoons salt
- 2 tablespoons black pepper
- 2 tablespoons dry mustard
- 1 tablespoon cloves
- 1 tablespoon allspice

Slice tomatoes without peeling. Also slice onions, and cook all together until vegetables are quite tender, stirring often from the bottom. When cold, put in glass jars with new rubbers and seal.

CARNTON PICKLES
(Miss Louise Winder)

- 1 gallon chopped cabbage
- ½ gallon chopped green tomatoes
- 1 pint chopped bell peppers
- 1 quart chopped onions
- ¼ pint chopped horseradish
- 2 pounds sugar
- 1 ounce cloves
- 1 ounce cinnamon
- 1 ounce allspice
- 1 ounce celery seed
- vinegar, salt and pepper to taste

Mix well together, sprinkle with salt, let hang overnight in thin bag, next morning scald and squeeze dry. Add sugar, spices and celery seed. Salt and pepper to taste. Cover well with vinegar. Boil till vegetables are tender, seal hot.

PEPPER HASH
(Mrs. J. N. Blackburn)

- 1 dozen green (sweet) bell peppers
- 1 dozen red (sweet) bell peppers
- 15 medium-size onions
- 1 quart vinegar (⅔ vinegar, ⅓ water)
- 1 quart full-strength vinegar
- 2 cups sugar
- 3 tablespoons salt
- 3 tablespoons white mustard seed
- 1 tablespoon celery seed

Grind vegetables, cover with boiling water, let stand 10 minutes; drain thoroughly. Then scald in one quart of weak vinegar for 10 minutes and drain thoroughly again. Now add sugar, strong vinegar, salt, mustard and celery seed and cook all together until tender. Seal hot.

SWEET PEACH PICKLE
(Mrs. A. W. Connely)

7 pounds fruit (after it is peeled)
4 pounds sugar
vinegar to barely cover
2 sticks cinnamon (3 inches long)
2 tablespoons allspice
2 tablespoons cloves

Tie spices in muslin bag. Put all in kettle and boil until fruit is tender enough to pierce with a straw. Remove spices before putting in jars.

Pears, apples or other fruits may be used in place of peaches.

ICE WATER PICKLES
(Mrs. John Jastremski)

young cucumbers (3 to 4 inches long)
celery
onions (medium)
1 quart cider vinegar
1 ½ cups sugar
¼ cup salt
½ teaspoon red pepper to each jar

Wash cucumbers well. Soak in ice water for three hours, keeping ice in water entire time. The last hour, slice lengthwise into quarters. In separate container of ice water, slice onions ¼ inch thick and pieces of celery cut into strips four inches long.

Boil vinegar, salt and sugar. Fill two jars at a time with two slices of onion and five pieces of celery and cucumber. Pour boiling vinegar mixture into jars, adding ½ teaspoon red pepper to each jar and seal immediately.

The vinegar preparation fills about two quart jars and one pint.

This recipe can be used for small onions or ground artichokes.

CHILI SAUCE
(Mrs. Pierre Olivier through Mrs. C. C. Krumbhaar)

12 large tomatoes
5 onions
3 medium-size red peppers (sweet)
1 pint vinegar
1 cup sugar
1 tablespoon salt
1 teaspoon black pepper
few cloves

Chop tomatoes, peppers, onions together; add other ingredients and boil until done.

CHICAGO HOT
(Mrs. Pierce Butler through Mrs. C. C. Krumbhaar)

2 gallons firm ripe tomatoes (not scalded) and cut in pieces about as large as end of thumb
2 cups white onions (chopped fine)
1 cup ground (or grated) horse-radish
2 cups finely cut celery
1 tablespoon (or less) ground red pepper
½ cup salt
2 cups white sugar
5 cups vinegar

Mix all ingredients except last two, and drain two hours to draw off water. Add sugar and vinegar, and put at once into jars, the tops of which are put in place but not clamped or screwed down. Keep in cool, dark place (not refrigerator) for 10 days then tops may be fastened tight. Makes six pints.

CORN RELISH
(Mrs. S. D. Jastremski)

1 medium head cabbage
20 ears corn
2 dozen sweet peppers (red preferred)
6 large onions
1 can pimentoes (medium-size)
4 red (hot) peppers
2 bunches celery (small)
¾ cup salt
2 ½ cups sugar
1 box dry mustard (¼ pound)
1 tablespoon turmeric
2 quarts vinegar

Split corn kernels, cut tip ends off, cut from cob. Put cabbage, onions and peppers through food grinder. Chop celery and pimentoes. Mix mustard and turmeric. Stir in vinegar, gradually at first. Add all the other ingredients and boil 45 minutes. Put in sterilized jars and seal.

VINEGAR
(Mrs. A. W. Connely)

3 gallons water
1 quart molasses
1 yeast cake

Mix well and put in warm place. Shake jug every day for 10 days. Let stand three months, then bottle and cork tightly.

CHOW CHOW

(Mrs. P. L. Higgins)

2 gallons onions
1 head cauliflower
2 gallons vegetable pears
2 gallons ground artichokes
1 bunch celery
2 cups salt
3 pints vinegar
3 pints water
1 medium can pimentoes
½ cup horseradish
8 pints brown vinegar
3 cups sugar
1 box celery seed
1 tablespoon allspice
1 tablespoon cloves
2 sticks cinnamon (3 inches)
2 (¼ pound) boxes dry mustard
1 cup flour
4 tablespoons turmeric
2 tablespoons red pepper
½ cup olive oil
1 pint cold vinegar

Chop onions, cauliflower, vegetable pears, artichokes and celery; sprinkle with 2 cups salt; mix and scald in 3 pints of vinegar and 3 pints of water. Drain. Put to boil 8 pints vinegar and 3 cups sugar, 1 box celery seed and the allspice, cloves and cinnamon tied in muslin. When boiling, add the following mixture: mustard, flour, turmeric, red pepper and olive oil rubbed to a paste with 1 pint cold vinegar. When well cooked, add the drained vegetables, the pimentoes cut, and the horseradish. Put in sterilized jars and seal.

In summer, substitute cabbage, tomatoes and cucumbers for vegetable pears, ground artichokes and cauliflower.

This makes a large quantity. Cut in half for small family.

BREAD AND BUTTER PICKLES

(Mrs. P. L. Higgins)

8 cups cucumbers (sliced thin)
12 slices onion
¾ cup salt
1 cup sugar (scant)
2¼ cups vinegar
½ teaspoon turmeric
1 teaspoon pepper
1 teaspoon cinnamon
1 teaspoon celery seed
1 teaspoon ginger
1 teaspoon white mustard seed

Sprinkle the salt over the sliced cucumbers and let stand two hours. Drain and wash in warm water until enough salt is washed out. Add the onion and rest of the ingredients and boil until cucumbers are clear. Seal while hot. Makes five pints.

GROUND ARTICHOKE PICKLE

(Mrs. A. W. Connely)

1 gallon ground artichokes
1 tablespoon allspice
1 tablespoon cloves
2 sticks cinnamon
1 cup sugar
vinegar

Scrape and soak artichokes overnight in equal parts water and vinegar to which a little salt has been added.

Put into a kettle enough vinegar to cover artichokes, add allspice, cloves, cinnamon and sugar and let come to a boil. Drain artichokes free of vinegar and water in which they were soaked, place in jars and pour over them the hot spiced vinegar. Seal. A small clove of garlic may be added to vinegar if desired.

RAW TOMATO RELISH

(Miss Lucia Easton)

2 gallons ripe tomatoes
10 large onions
5 bell peppers
1 bunch celery
½ cup salt
5 cups vinegar
1½ pounds sugar
1 ounce white mustard seed
5 grains black pepper

Cut, or grind, vegetables, cover with salt and let stand a few hours. Drain overnight. Add to vegetables vinegar, sugar, mustard seed and pepper. Seal in sterilized jars.

SPICED PICKLE

(Mrs. Elliott Jones)

25 sour pickles
¾ cup olive oil
1 pint tarragon vinegar
4 pounds sugar
2 pints vinegar
1 box pickling spices
1 pod garlic

Slice pickles in stone jar, pour over them the olive oil and tarragon vinegar. Boil sugar, spices and 2 pints of vinegar and add to pickles.

Add garlic after tying string to it for removal after three days. Pickle will be ready for use after standing 10 days.

SWEET PICKLED WATERMELON

(Mrs. J. J. Munson)

7 pounds watermelon rind
5 pounds sugar
½ teaspoon salt
1 teaspoon alum
1 quart vinegar
1 pint water
6 sticks cinnamon (2 inches)
1 tablespoon cloves

Use thick melon rind. Cut into strips, then cut away all the soft, pink part and peel off outer dark green rind. Soak overnight in water to cover and to which has been added the salt and alum. Rinse well, boil in clear water until slightly tender. Drain.

Boil sugar, vinegar and water together, adding cinnamon and cloves tied in a muslin bag. Put in rind and cook until tender enough to pierce with a straw.

Remove spices, put pickles in jars and seal. Let stand a few weeks before using.

MUSTARD PICKLE

(Mrs. Elliott Jones)

1 quart cucumbers (cubed)
½ quart tiny, white onions (or slices)
½ quart tiny, green tomatoes (cut in halves)
½ quart large, green tomatoes (sliced or quartered)
1 large head cauliflower (divided into flowerets)
4 green peppers (seeded and diced)
½ gallon (scalding) vinegar
¼ cup salt
1 ½ cups sugar
¾ cup flour
½ ounce turmeric
¼ cup dry mustard

Mix the vegetables, pour scalding vinegar over them and allow to just come to a boil.

Mix salt, sugar, flour, turmeric, and dry mustard with a little cold vinegar; then stir into the hot mixture carefully. Let come to a boil, stirring constantly. Bottle hot, in sterilized jars.

TOMATO CATSUP

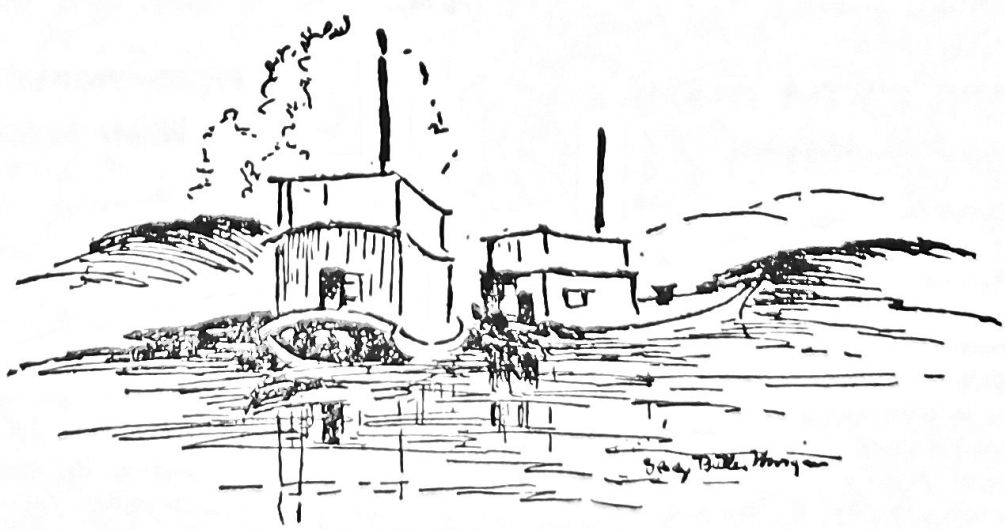
(Mrs. Edward Le Blanc)

2 gallons ripe tomatoes
6 large onions
4 cloves garlic
2 pods red pepper

Chop and boil until soft, then rub through sieve and to every two cups of juice add:

1 cup vinegar
1 tablespoon sugar
1 tablespoon cloves
2 tablespoons allspice
1 tablespoon black pepper (whole)
salt to taste

Tie spices in muslin bag. Boil until thick. Bottle and seal.



OYSTER LUGGERS, BAYOU TERREBONNE, LOUISIANA.

CLARET CUP
(Mrs. C. C. Krumbhaar)

2 quarts claret
4 cups sherry
½ dozen lemons
1 nutmeg (grated)
2 pounds sugar
4 slices of rind of cucumber

Squeeze lemons. Cover rinds with sugar, rub and mash together. Add juice and claret and stir until sugar is dissolved. Strain, add nutmeg, sherry, let stand over night to ripen. An hour or two before serving, add slices of cucumber. Serve in glasses of crushed ice, garnished with mint.

TROPICAL COCKTAIL
(Mrs. A. J. Isacks)

1 pint cream
½ pint rum
½ pint Creme de Cacao

Shake with crushed ice in cocktail shaker and serve in cocktail glasses with appetizers.

DRESSING FOR COLD SLAW
(Mrs. Claude B. Duval)

½ cup cream
2 tablespoons vinegar
2 tablespoons sugar
½ teaspoon salt

Stir all together. Pour over shredded cabbage.

COOKED SALAD DRESSING
(Mrs. Grey Flowers—Vicksburg, Miss.)

2 eggs, lightly beaten
2 teaspoons dry mustard
1 tablespoon sugar
½ cup vinegar
½ teaspoon red pepper
½ cup pure olive oil
½ teaspoon salt

Heat vinegar in double boiler, then add other ingredients, except oil. Stir while cooking until smooth and like a custard. Add ½ cup of olive oil. Use as dressing for potato salad or cold slaw.

HORSERADISH SAUCE
(Mrs. James Brown)

3 tablespoons cracker crumbs
⅓ cup grated horseradish root
1½ cups milk
3 tablespoons butter
½ teaspoon salt
⅛ teaspoon pepper
1 tablespoon vinegar

Cook the first three ingredients in a double boiler for 20 minutes, add butter, salt, pepper and vinegar.

AVOCADO COCKTAIL
(Mrs. J. C. Bradford, Nashville, Tenn.)

2 cups diced avocado
1 cup mayonnaise
1 cup tomato catsup
3 eggs, hard boiled and chopped
8 slices bacon, fried crisp
6 small artichoke hearts

Mix mayonnaise and catsup, add a dash of Worcestershire sauce and salt to taste. When well mixed pour over diced avocado and chopped eggs. Mix lightly and put into cocktail glasses surrounded with crushed ice. Top with crumbed bacon and artichoke hearts opened into roses.

Serve with crackers, melba toast or any crisp wafer. Serves six.

CAPER SAUCE
(Mrs. James Brown)

3 tablespoons butter
3 tablespoons flour
½ teaspoon salt
½ teaspoon Worcestershire or A1 sauce
2 cups stock or bouillon
1 tablespoon capers

Melt butter, stir flour smoothly into it. Add salt and Worcestershire sauce. Slowly stirring, add stock or bouillon. When smooth and thickened add capers.

Anchovy filets (chopped) may be substituted for capers for anchovy sauce.

Serve with cold meats.

LEMON DRESSING
(Mrs. Earl Craig, Nashville, Tenn.)

½ cup sugar
3 lemons
2 eggs (beaten separately)
2 cups whipping cream

Grate lemons. Mix grated peel and lemon juice, egg yolks and sugar in sauce pan, preferably enamel. Cook over low heat, stirring to prevent burning, until mixture bubbles. Cook 2 minutes longer. Fold in beaten whites and cook 2 minutes or until thick.

Let cool and fold in whipped cream. Serve toasted almonds over salad. This is especially nice with fruit salads. Serves eight.

CRAB CANAPE
(Miss Ellen McCollam)

2 packages Philadelphia Cream Cheese
1 medium onion minced
½ pound crab meat, picked clean
salt, pepper, and Tabasco to taste
3 heaping tablespoons mayonnaise

Cream cheese and mayonnaise together, adding other ingredients and crab meat last. Place in refrigerator to cool. Serve in bowl surrounded by Ritz crackers or potato chips as hors-d'oeuvre.

COCKTAIL OYSTER PATTIES
(Mrs. Andrew McCollam)

6 doz. cocktail size patty shells
50 oysters and oyster liquor
1 can Campbell Mushroom Soup
1 eight ounce can mushrooms chopped
1 medium sized onion, minced
2 hard cooked eggs, minced
2 tablespoons butter
top of 1 stalk celery leaves, minced
½ cup sherry wine
salt, black pepper, Tabasco pepper to taste
1 tablespoon parsley, minced

Drain oysters (save liquor). Heat oysters in pan, without water, until edges curl. Remove from fire and cut into smaller pieces. Pour can of Campbell's Mushroom Soup into double boiler, add oysters and all other ingredients except eggs and wine. Cook in double boiler until very thick. When thick enough add chopped eggs and last add wine.

Remove top from patty shells. Place patties and tops on baking sheet and run into hot oven for 2 or 3 minutes. Fill patty shells with oyster mixture placing top on each. Serve as hors d'oeuvre.

SHRIMP EN COQUILLE
(Mrs. James Brown)

2 pounds shrimp (cooked)
1 clove garlic
2 tablespoons flour
2 tablespoons butter (melted)
1 cup cream
½ teaspoon salt
⅛ teaspoon pepper
paprika
½ cup catsup
2 tablespoons Lee and Perrin sauce
buttered bread crumbs

Rub pan well with garlic, add flour to melted butter, pour cream on gradually and cook and stir until smooth and thick. Add seasonings and shrimp.

Fill ramelkins or shells, sprinkle with crumbs, place in a hot oven (400°) to brown, 10 to 12 minutes. Use as a starter for dinner.

LOUISIANA CRABMEAT SUPREME
(Mrs. M. L. Shaffer)

1 pound crab meat
¼ pound butter or margarine
1 cup onions (chopped)
½ cup celery (chopped)
½ cup bell pepper (chopped)
¼ cup parsley (chopped)
1 teaspoon salt
1 teaspoon red pepper sauce
1 lemon (juice)
½ cup cracker crumbs (soda crackers)
½ cup sherry
2 pimentos
1 can mushrooms (small)

Wilt peppers, celery and onions in melted butter, being careful not to brown. Remove from heat, add crab meat and remaining ingredients, except cracker crumbs.

Cream Sauce for Crab Meat Supreme

¼ pound of butter or margarine
2 cups milk
½ cup flour
1 teaspoon salt
1 teaspoon black pepper

Gradually add milk to flour, salt and pepper. Stir until smooth. Cook in double boiler until thick. Remove from fire and add butter.

Add cream sauce to crab meat, then place in baking dish. Cover with cracker crumbs. Bake at 325° for 2 minutes. Makes four servings.

TROUT AMANDINE
(Mrs. Gibson Stevenson)

4 small trout filets
2 tablespoons flour
1½ teaspoons salt
pepper to taste
⅓ cup Wesson Oil
¼ cup almonds (slivered)
3 tablespoons lemon juice
parsley, chopped

Flour, salt and pepper fish. Pan fry in hot Wesson Oil until browned on both sides.

Place fish on warm platter. Add lemon juice and a little salt and pepper to oil in pan, stir, heat and pour over fish. Brown almonds lightly in pan, stirring, then sprinkle over fish. Garnish with lemon wedges and parsley.

SHRIMP DE JEAN
(Mrs. J. J. Munson)

5 pounds shrimp
8 cups water
1 lemon (sliced)
1 onion (sliced)
3 tablespoons salt
½ teaspoon red pepper
1½ blocks butter
2 cloves of garlic
1 tablespoon parsley (chopped)
1 tablespoon Worcestershire sauce
bread crumbs, lemon slices

Boil shrimp 20 minutes in water with onion, lemon, salt and pepper. Peel and clean.

Prepare sauce of butter, garlic, parsley and Worcestershire sauce. Marinate shrimp in sauce for 15 minutes. Place in shells, sprinkle with bread crumbs and bake in oven 10 minutes. Serve piping hot with crackers. Garnish with lemon slices and parsley. Good appetizer or supper snack with salad. Serves twelve.

CANADIAN CHEESE AND BEER SOUP
(Mrs. Gibson Stevenson)

½ cup diced celery
½ cup diced carrots
1 teaspoon minced onion
3 tablespoons butter
3 tablespoons flour
½ teaspoon salt
2 cups canned chicken broth
2 cups milk
¼ pound American Cheese, diced
1 teaspoon minced parsley
½ cup beer

Cook celery, carrots, and onions slowly in butter for 5 minutes; blend in flour and salt, add broth and cook gently, stirring frequently until vegetables are tender. Add milk and cheese and heat until cheese melts. Stir in parsley and beer just before serving. Serves 4.

BENEDICT STYLE POACHED EGGS
(Mrs. James Brown)

2 tablespoons butter or margarine
½ cup onion (minced)
1 can cream of mushroom or chicken soup (undiluted)
⅓ cup milk
6 eggs
3 English muffins (split) or 6 slices of bread
6 slices cooked ham (thin)

Put butter in skillet, cook onions till tender; blend in soup and milk, heat till boiling then lower heat. Break eggs into sauce, cook covered about 10 minutes or until eggs are of desired doneness.

Toast the buttered muffins. To serve, top each muffin half with ham slice, then with egg and sauce.

CHEESE STRAWS
(Mrs. L. A. Vennard, New Orleans, La.)

2 cups sharp cheese (grated)
¼ pound butter
1¾ cups flour
½ teaspoon salt
½ teaspoon cayenne pepper
1 teaspoon baking powder
1 or 2 tablespoons ice-water

Cream the butter, then cream with grated cheese. Add flour, to which has been added baking powder, salt and pepper. Add ice-water.

Use cookie press (bar plate) or cut in narrow strips and bake at 425° 8 to 10 minutes.

CHEESE OMELET
(Mrs. May P. Lashbrooke through Mrs. J. N. Blackburn)

2 tablespoons quick-cooking tapioca
¾ teaspoon salt
⅛ teaspoon pepper
¾ cup milk
1 tablespoon butter or margarine
½ cup grated cheese (American)
4 egg yolks (beaten thick and lemon colored)
4 egg whites (beaten stiff)

Combine tapioca, salt, pepper and milk in saucepan, place over medium heat and cook until mixture comes to a full boil, stirring constantly.

Add butter and cheese until melted.

Remove from heat, allow to cool slightly while beating egg whites.

Add yolks to cooked mixture and mix well, fold in egg whites.

Turn into hot buttered skillet, cook over low heat for 3 minutes, then bake in moderate oven 350° about 15 minutes. Omelet is sufficiently cooked when a knife inserted comes out clean.

Cut across at right angles to handle of skillet. Fold carefully from handle to opposite side and serve on hot platter. Serves four to six.

CHILI CON QUESO
(Hot pepper with cheese)
(Mrs. Robert H. Abbott, Jr.)

2 tablespoons oil
1 onion (large) chopped fine
1 can tomatoes (large) mashed or chopped fine
3 or 4 chili pequins (birdseye peppers) or their equivalent in other hot peppers, mashed or chopped fine
1 teaspoon salt
black pepper to taste
1 pound processed American cheese

Sauté the onions in oil until tender. Add hot peppers, tomatoes, salt and black pepper. Simmer 5 minutes for flavors to blend. Add cheese, grated or cubed and heat slowly until cheese is melted.

Serve over tostados or Fritos, corn chips.

The amount of hot pepper may be varied according to taste. This recipé makes a "bitey" dish, not so hot that it burns.

For a smoother, creamier dish, put tomatoes, onions, etc. through a sieve, or blend in an electric blender before adding cheese.

Tostados

Cut tortillas (fresh or canned) in wedges and fry a few at a time in hot oil or shortening until brown. Drain on absorbent paper and sprinkle with salt.

PIZZA PIE
(Leonard Greenburg)

1 can Italian peeled plum tomatoes (2 lb. 3 oz. size)
½ bunch parsley, finely minced,
4 cloves garlic, finely minced
2 teaspoons oregano
½ cup olive oil
anchovies (flat filets)
cheese, Seamorse (a type of mozzarella)
salt, black pepper
1 lb. raw dough or 1 box hot roll mix

(water dough is better than milk dough)

Lightly grease and flour a 11 x 17 inch biscuit tin. Roll out dough on floured board and place in biscuit tin, bringing edges of dough to top of the sides of tin.

Brush dough all over with olive oil, sprinkle with salt, pepper, ½ of the garlic, ½ of the parsley, and 1 teaspoon of oregano.

Mash tomatoes in a large bowl, adding the remaining garlic, parsley, oregano and olive oil. Add salt and pepper to taste and mix thoroughly. Spoon half this mixture on the seasoned dough.

Slice the cheese (1/16-1/8 inch thick) and place slices on top of the tomato mixture. Cover cheese with remaining tomato mixture and top with separated anchovy filets, placed so that there will be at least one filet on each portion served.

Bake uncovered in preheated oven (400°) until the visible crust is well browned (about 35-40 minutes). Cut in 8 pieces and serve hot with a green salad and burgundy or chianti wine.

If a thicker crust is desired, use a smaller biscuit tin. (Eight servings; four people).

VIENNA SCHNITZEL
(Mrs. Andrew McCollam)

6 veal cutlets, ¼ inch thick
2 sticks butter (½ pound)
2 eggs
2 tablespoons wine
¼ cup flour
1 cup bread crumbs
3 lemons (juice)
12 anchovies
1 teaspoon paprika
salt and pepper to taste

Have your butcher beat the cutlets flat. Soak in lemon juice for 1 hour. Mix flour and bread crumbs together. Beat eggs well and add wine gradually.

Dip the cutlets in egg mixture, then roll in the flour mixture. Salt and pepper them and let stand for 15 minutes on paper.

Fry in hot butter for 90 seconds on each side. Remove to paper. Add paprika and anchovies to the butter, stir, then pour over cutlets on a platter.

BAKED AND BROILED FRENCH DUCK
(Mrs. James Brown)

Rub ducks inside and out with celery salt. Put a quarter of an onion and a stalk of celery in the cavity of each duck. Pre-heat oven to 550°. Place ducks in shallow pan, uncovered and place on shelf close to the top of oven. Leave for 14 minutes.

Take out and carve out the breast whole; skin and place the carved side up in the pan. Sprinkle with salt and pepper and a dab of butter. Cover with red wine and run under broiler for 2 minutes.

SAUERBRATEN
(Mrs. Arnold Vogt, New Orleans, La.)

Rump-Roast (4 or 5 pounds)
1 pint red wine
1 pint vinegar
8 cloves
1 bay leaf
red pepper (pinch)
1 carrot (peeled)
1 onion (whole)
2 tablespoons flour
1 tablespoon fat

Season roast with salt and pepper. Combine the first seven ingredients and pour over roast in deep bowl. Let stand in refrigerator for 3 days, turning roast each day.

Take roast out and put in colander to drain and dry.

Put the tablespoon of fat in roasting pan and brown roast on all sides. Add 1 tablespoon of flour in pan and rub the roast around in it. Put the other tablespoon of flour in small bowl and add 1 cup of liquid in which the roast was soaked, pour over roast and bake until done, using more liquid as needed for gravy. Bake uncovered at 300°.

To cook rare, 20 minutes per pound.

To cook medium 25 minutes per pound.

To cook well done 30 minutes per pound.

WILD RICE DRESSING
(Mrs. L. S. Isacks, New Orleans, La.)

1 cup wild rice (yields 3 to 4 cups cooked)
5 cups water
1 tablespoon salt
½ cup butter
1 cup celery (chopped fine)
½ cup green onion tops (chopped fine)
½ cup parsley (minced)
¼ teaspoon thyme
1-4 oz. can mushroom (sliced)
1 egg, beaten
cayenne pepper to taste

Wash rice thoroughly in a fine sieve under running water until water is clear. Put rice in 5 cups cold water and bring to a slow boil, cooking until all kernels are light and fluffy. Drain in colander and let stand over boiling water covered with a towel.

In a skillet, melt butter, add celery, onion tops, parsley and thyme. Sauté until wilted, add mushrooms and cook until slightly brown. Remove from fire, cool, add to rice and mix well. Add cayenne and the beaten egg.

Excellent to stuff cornich game hen, squab or any wild fowl.

BARBECUED SHORT RIBS
(Mrs. Gibson Stevenson)

2 to 3 lbs. ribs
½ cup water
½ cup margarine or cooking oil
1 teaspoon dry mustard
1 teaspoon salt
1 teaspoon Tabasco
4 tablespoons tomato catsup
2 tablespoons water
2 tablespoons lemon juice
2 tablespoons vinegar
2 tablespoons minced onions
1 tablespoon tomato sauce
2 tablespoons chopped parsley
(little garlic if desired)

Wipe ribs with clean damp cloth after having had butcher crack them into short pieces, cut into serving size pieces. Salt and put into roasting pan with water. Cover tightly and cook at 350° for 20 minutes. Mix all other ingredients and simmer for 5 minutes. Pour sauce over ribs in roaster and bake 1½ hours at 325° basting very often. If sauce cooks out add little water at a time to keep a little gravy in ribs.

MEAT LOAF
(Mrs. Gibson Stevenson)

1½ lb. ground round steak
2 onions chopped fine
1 sweet pepper chopped fine
1 stalk celery chopped fine
2 eggs
4 or 5 slices stale bread soaked in water
salt, pepper and red pepper to taste
3 tablespoons tomato catsup
1 tablespoon Worcestershire sauce

Mold into loaf in greased pan. Sprinkle with flour. Add 1 cup water, 1 or 2 tablespoons Worcestershire sauce and juice of one lemon. Bake at 350° about 40 min., basting with juice.

CHICKEN-A-LA-KING
(Mrs. Gibson Stevenson)

4 tablespoons flour
3 tablespoons butter
2 cups milk
2 cups diced chicken
1 cup chicken broth
1 can mushrooms (eight ounces)
1 teaspoon salt
1 hard cooked egg
¼ teaspoon celery salt
½ green pepper
½ teaspoon paprika
½ sweet red pepper

Dice chicken, mushrooms, egg, green and red peppers. In a double boiler make a cream sauce by melting butter and blending with flour, adding gradually milk and broth. Add salt, celery salt and paprika. When thickened add diced chicken mixture and heat thoroughly.

CORN BREAD DRESSING
(Mrs. Gibson Stevenson)

Cornbread (made with 4 cups corn meal)
2 onions (very large, chopped)
½ cup parsley (chopped)
3 eggs (hard boiled and chopped)
3 cans chicken soup with rice (undiluted)
black and red pepper and salt to taste

Crumble cornbread, add onions, eggs and parsley, mix well. Pour in soup and season, mixing well.

Can be stuffed into turkey or chicken or baked for 40 minutes in a covered casserole in 350° oven and used with any meat.

STUFFED CABBAGE ROLLS
(Mrs. S. M. Hattaway)

1 cabbage (small)
1 pound ground meat
2 tablespoons onion (chopped)
1 egg, beaten
½ cup milk
1 teaspoon salt
⅛ teaspoon pepper
½ cup water

Trim off the soiled leaves of cabbage and remove the core. Cover with boiling water and let stand 5 minutes.

Separate the leaves carefully, reserving six of the largest for rolls.

Combine meat, onion, egg, milk, salt and pepper. Place 1/6 of the mixture on each leaf and fold up envelope fashion, fasten with tooth picks. Place flap down in a Dutch oven or saucepan. Add water, cover with remaining leaves and allow to simmer for 1 hour. Serve hot with tomato sauce.

SAUCE

2 cups tomatoes (cooked)
1 teaspoon onion (grated)
½ teaspoon salt
1 teaspoon sugar
2 tablespoons butter
2 tablespoons flour
¼ teaspoon Worcestershire sauce

Combine tomatoes, onion, salt and sugar and simmer together for 15 minutes and strain to remove the seeds.

Melt the butter, blend in the flour and add the tomato and Worcestershire sauce, stirring until sauce thickens. Serves six.

BAKED CASHAW
(Mrs. J. N. Blackburn)

Peel cashaw, cut in small chunks and boil in well salted water until tender and drain.

Into a buttered baking dish put alternate layers of cashaw, sugar, cinnamon and butter until dish is filled. Bake in oven until the edges of chunks are brown.

STEWED CORN
(Mrs. N. J. Arceneaux)

12 large, tender ears of corn
3 medium sized fresh tomatoes, or one 7 oz. can of whole tomatoes
1 cup of minced onions
1 teaspoon of sugar
2 tablespoons of parsley
1 tablespoon of bell pepper (minced)
2 tablespoons of onion tops
½ pound salt meat (boil to remove salt)
⅔ cup of cooking oil

Score the ears of corn down each row with knife, and then cut from cob. With knife, press out all the pulp. Add chopped tomatoes and onions to corn.

After the meat has been boiled, fry to a golden brown. Add corn, onions and tomatoes. Let stew or sauté for about 40 minutes, stirring frequently. Add 1½ cups of water, parsley, onion tops, and bell pepper. Salt and pepper to taste. Cook for about 30 more minutes. Serves eight.

RICE CASSEROLE
(Mrs. H. E. Darton, Jr., Rock Island, Ill.)

1 cup rice (uncooked)
1 stick margarine
1 can onion soup (undiluted)
1 can consomme (undiluted)

Brown the rice in the margarine until it is a good brown.

Put into a large baking dish. Add the onion soup and consommé. Bake at 375° for about an hour.

CORN MEAL PUFFS
(Mrs. J. N. Blackburn)

1. Scald 5 tablespoons white corn meal with 5 tablespoons boiling water. Cool this mixture until it is luke warm.
2. Add ¼ teaspoon salt to 4 egg whites and beat until stiff.
3. Fold egg whites into batter.
4. Drop from spoon on greased baking sheet.
5. Bake in slow oven (325°) for 30 minutes. Makes 20 2-inch puffs.

BANANA OR APPLE FRITTERS
(Mrs. Gibson Stevenson)

3 bananas
1½ cups flour
2 rounded teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
2 eggs—little milk if needed
hot lard 2 inches deep in pot

Mix all dry ingredients. Make hole in center of flour and break eggs into it. Beat and gradually pull flour into beaten eggs. If needed, add 1 tablespoon milk until consistency of thick batter. Cut bananas into 1 inch length pieces. Stick with long fork and dip into batter and drop immediately into hot lard. Fry until a golden brown. Apples cut in slices can be substituted for bananas. Makes about 2 doz. fritters.

CANDIED APPLES
(Miss Sally Winder)

6 apples, cored and not peeled
2 cups sugar
2 lemons, sliced
3 cups of water

Boil until apples are transparent. Serve with meats.

GINGER AND ORANGE SANDWICH
(Mrs. Gibson Stevenson)

1 pkg. of Philadelphia Cream Cheese
¼ cup of finely minced orange peel
¼ cup of preserved ginger

Spread between thin slices of white or rye bread.

HUSH PUPPIES
(Mrs. Helena Percy Kilbourne)

1½ cups corn-meal
½ cup flour
3 teaspoons baking powder
1 teaspoon salt
2 tablespoons sugar
2 eggs
1 scant cup milk

Mix ingredients together (do not make batter too soft). Drop with teaspoon into deep boiling fat. When brown remove and drain on brown paper.

ICE BOX COOKIES
(Mrs. T. I. St. Martin)

1 cup brown sugar
1 cup white sugar
1 cup butter
2 eggs
½ teaspoon baking powder
½ teaspoon soda
1 teaspoon cinnamon
3 cups flour
1 cup pecans (chopped very fine)

Cream butter and sugar. Add eggs and beat well. Add nut meats, and other ingredients sifted together. Shape into long rolls about two inches in diameter. Wrap in wax paper and place in refrigerator until next day. Slice as thin as possible and bake in a hot oven.

GRAHAM DELIGHT
(Mrs. Will McCollam)

small box of small Graham crackers
1 cup brown sugar
1 cup nuts (chopped fine)
½ stick butter

Cream butter and sugar, spread on crackers, put nuts on top and brown in oven.

WHOLE WHEAT NUT WAFERS
(Mrs. C. C. Krumbhaar)

4 cups flour
1 cup chopped nuts
½ teaspoon soda
warm water

Put soda in bowl, add ½ cup warm water, mix. Put in flour, adding extra warm water to make a stiff dough. Add nuts and knead until elastic. Roll very thin, cut into 1 inch squares and bake in moderate oven (350 degrees) until crisp and dry.

DATE BARS
(Mrs. Emile Maier)

1¼ cup flour (sifted)
1¼ teaspoon baking powder
½ teaspoon salt
2 eggs
1 cup sugar
1 tablespoon melted butter
2 cups finely cut dates
½ cup broken nut meats
1½ tablespoons hot water
½ to 1 teaspoon vanilla

Mix flour. baking powder and salt together. Beat eggs. Add sugar gradually. beating till fluffy and lemon colored. Add melted butter, then dates, mix well. Add flour and (water and vanilla) alternately, then nuts.

Spread in well greased 9 x 13 pan. Bake at 325° for 30-35 minutes.

Remove from pan while hot. If pan is lined with waxed paper (well greased) remove paper while hot. Cut cookies in size bar desired.

ORANGE CREAM CAKE
(Mrs. D. W. Pipes, Jr.)

2 cups sifted cake flour
3 teaspoons baking powder
½ cup butter or shortening
1 cup sugar
2 egg yolks, well beaten
¾ cup milk
1 teaspoon vanilla
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks; then flour alternately with milk, a small amount at the time. Beat after each addition until smooth. Add vanilla, fold in egg whites. Bake in two greased 9 inch layer pans in moderate oven (375° F) 30 minutes. Spread orange filling between layers and cover with seven minute frosting.

Orange Filling

5 tablespoons cake flour
1 cup sugar
grated rind 1 orange
½ cup orange juice
3 tablespoons lemon juice
¼ tablespoons water
1 egg slightly beaten
2 teaspoons butter

Mix ingredients in order given. Cook in double boiler 10 minutes, stirring constantly. Cool before spreading. Makes filling for two layers.

GOLD CAKE WITH CHOCOLATE ICING
(Mrs. Gibson Stevenson)

CAKE:

8 egg yolks
2 cups sugar
¾ cup butter
3 cups flour
3 level teaspoons baking powder
1 teaspoon vanilla
a little sweet milk

Cream sugar and butter. Add to well beaten egg yolks. Add flour and baking powder sifted together and last vanilla and milk. Bake in two well greased layer cake pans lined with wax paper and ice with following:

ICING:

2 egg whites
2 cups sugar
1 cup water
1 teaspoon vanilla
2 tablespoons cocoa

Boil sugar, cocoa and water till forms soft ball in cold water. Pour slowly into stiffly beaten whites of 2 eggs. Beat till thick enough to ice cake.

OLD FASHION TEA CAKES
(Mrs. Annie C. Blackburn through Mrs. J. N. Blackburn)

1 cup sugar
½ cup butter
2 eggs (beaten light)
2 cups flour (unsifted measure)
2 teaspoons baking powder
salt, pinch
1 lemon (grated rind only)

Cream butter well, add eggs, flour (which has been sifted with salt and baking powder) and rind. If dough is too soft to roll, add more flour. Cut in shapes, sprinkle with sugar and bake on greased tin at 400° 10 to 12 minutes.

MILK CHOCOLATE CAKE
(Miss Julia Nye)

- ½ *cup butter*
- 1½ *cups sugar*
- 2 *eggs*
- 2 *cups cake flour*
- ½ *teaspoon salt*
- 3 *tablespoons cocoa*
- 1 *cup buttermilk*
- 1 *teaspoon vanilla*
- 1 *teaspoon soda*
- 1 *tablespoon white vinegar*

Cream butter and sugar. Beat in eggs one at a time. Sift flour, measure and sift again with salt and cocoa. Add alternately with buttermilk to the shortening mixture. Blend in vanilla.

Mix soda and vinegar and add to mixture. Pour into 2-9 inch, greased pans and bake in moderate oven (375°) for 25 minutes.

When cold put together with 7 minute frosting (see recipé) adding 2½ squares of bitter chocolate before putting on cake.

MOLASSES COOKIES)
(Mrs. Clarence Sprague)

- 1 *egg*
- ⅓ *cup molasses*
- ½ *cup sugar*
- ½ *cup Crisco*
- 1½ *cups flour*
- 1 *teaspoon soda*
- *salt, pinch*
- 1 *cup nuts (chopped)*

Sift soda and salt with flour. Cream sugar, Crisco and molasses together. Add beaten egg and flour. Stir in nuts and drop from teaspoon on greased baking sheet two inches apart. Bake at 300°; when done, remove while hot.

DATE LOAF CAKE
(Mrs. A. H. Faught)

- 2 *pounds pitted California dates*
- 1 *pound shelled pecans*
- ¼ *pound crystallized cherries, chopped*
- 4 *eggs (separated)*
- 1 *cup flour*
- 1 *cup sugar*
- 3 *tablespoons whiskey*

Do not cut up fruit or nuts. Flour fruit and nuts. Add sugar to beaten egg yolks. Add whiskey and fold in stiffly beaten egg whites. Bake in 250-275° oven in tube pan or loaf pan, about 1 hour.

DATE LOAF CAKE
(Mrs. N. J. Arcenaux)

- 1 *cup of butter*
- 2 *cups of sugar*
- 4 *eggs*
- 1½ *cups buttermilk*
- 1 *package dates (7 oz.)*
- 1 *cup of pecans*
- 1 *teaspoon salt*
- 1 *teaspoon soda*
- 4 *cups flour*
- 2 *teaspoons grated rind of orange*

Cream butter and sugar. Add eggs one at a time. Dissolve soda in buttermilk; add alternately with flour to which salt has been added. Add dates and pecans. Cook 1½ hours at 300°.

Frosting

- 2 *cups of sugar*
- 1 *cup of orange juice*
- 2 *tablespoons orange rind*

Stir until all sugar is dissolved. When cake is baked and removed from oven, use frosting by pouring over cake. Leave cake in pan for 3 hours.

CHOCOLATE CAKE
(Mrs. J. N. McBride)

- 2 *cups flour (sifted)*
- 1½ *teaspoons soda*
- 1 *cup sugar*
- 4 *tablespoons cocoa*
- ¼ *teaspoon salt*
- ¾ *cup mayonnaise (bought or homemade)*
- 1 *cup water (cold)*
- 1 *teaspoon vanilla*

Sift together in a bowl the first five ingredients. Add mayonnaise, water and vanilla; beat all together until thoroughly blended and is a thin batter.

Bake in greased paper lined shallow pan at 350° for about 45 minutes or until cake is spongy when pressed with finger. Leave cake in pan. When cold, ice top with any preferred icing. Cut in squares and serve from pan.

COFFEE CAKE
(Mrs. J. J. Munson)

1 ½ cups flour
3 teaspoons baking powder
½ teaspoon salt
¾ cup sugar
½ stick butter
1 egg
½ cup milk
1 teaspoon vanilla

Sift flour, baking powder, salt and sugar; cut in the butter, or rub with fingers until mixture is like corn meal. Blend in the well beaten egg mixed with milk. Add vanilla and beat just enough to mix. Sprinkle top with following topping:

½ cup brown sugar
2 tablespoons flour
2 teaspoons cinnamon
2 tablespoons melted butter
½ cup nuts, chopped
Bake in 6 by 10 pan

BANANA BREAD
(Miss Lydia H. Cage, La Porte, Texas)

1 stick (½ cup) margarine
1 cup sugar
2 cups flour
2 eggs, beaten together
1 tablespoon cold water
⅔ cup nuts, finely chopped
1 teaspoon vanilla
½ teaspoon baking powder
salt, pinch
3 small, ripe bananas, mashed (about ⅔ cup)

Cream margarine and sugar. Add beaten eggs, alternating with flour which has been sifted with soda, baking powder and salt. Add vanilla and lastly the bananas and nuts.

Bake in greased loaf pan 1 hour and 20 minutes at 350°. Bake less time if pan is not so deep. Test with straw.

PEACH PIE
(Mrs. J. J. Munson)

1 can peach halves (No. 2 size)
1 stick of butter (melted)
1 cup sugar
2 eggs
2 tablespoons flour
pastry

Fix uncooked pastry in pan. Place peach halves around the pan, reserving one for the center.

Mix in bowl the butter, sugar, eggs and flour. Beat well, then pour over peaches. Bake 1 hour in a slow oven 300° to 325°).

MACAROON PIE
(Miss Leonora Duval, Nashville, Tenn.)

3 egg whites
1 cup sugar
1 teaspoon vinegar
½ teaspoon vanilla
½ teaspoon baking powder
10 salted crackers (small, rolled fine)
½ cup pecans (cut fine)

Beat egg whites until stiff but not dry. Beat in 4 tablespoons sugar at a time. Beat in vinegar, vanilla and baking powder. Fold in cracker crumbs and nuts.

Spread evenly in buttered 9 inch pie pan. Bake in 300° oven about 45 minutes. Cool.

Serve wedges topped with ice-cream and fresh berries.

STRAWBERRY ICE BOX CAKE
(Mrs. J. J. Munson)

2 boxes strawberries (fresh)
2 cans pineapple (shredded) small size
1 cup butter
2 eggs
2 cups sugar
1 cup nuts (chopped)
1 pound vanilla wafers

Cream butter, add sugar gradually then eggs, strawberries and nuts. Line pan 10 x 3½ with wax paper, then with vanilla wafers. Fill alternately with wafers and strawberry mixture ending with wafers.

Place in refrigerator for 8 to 10 hours.

QUICK, EASY CHOCOLATE FROSTING
(Mrs. E. A. Ostheimer)

1 pound confectioner's sugar (sifted)
2 squares bitter chocolate
6 tablespoons light cream
3 tablespoons butter
⅛ teaspoon salt
1 teaspoon vanilla

Melt chocolate in top of double boiler, add cream and butter, stir until smooth and slightly thick.

Remove from heat, add sugar all at once, the salt and vanilla. Beat until well blended. If too thick to spread, thin with a few drops of cream. Frosts two 8 or 9 inch layers.

GINGERBREAD TOPPING

(Miss Mary Cage, New Orleans, La.)

½ *cup brown sugar*
2 *tablespoons flour*
2 *teaspoons cinnamon*
2 *tablespoons butter (melted)*

Mix altogether and spread on dough before baking.

BLACK-BOTTOM PIE

(Mrs. Andrew McCollam)

1 *envelope plain, unflavored gelatin*
1¾ *cups milk*
4 *eggs separated*
1 *cup granulated sugar*
½ *teaspoon salt*
4 *teaspoons cornstarch*
2 *squares unsweetened chocolate*
1 *teaspoon vanilla*
Ginger snap-Crumb Crust
3 *tablespoons rum*
1 *cup heavy cream, whipped*
2 *tablespoons confectioners' sugar*

Soften gelatin in ¼ cup milk for 5 minutes. Scald remaining 1½ cups milk in top part of double boiler over boiling water. Beat egg yolks. Blend in ½ cup sugar, salt, and cornstarch. Add milk slowly, stirring constantly. Return to double boiler, and cook over simmering water, stirring constantly, for 4 minutes, or until custard coats spoon. Remove from heat. Reserve ½ cup. Add gelatin to remainder and stir until dissolved. Chill. Melt 1½ squares chocolate. Stir in reserved ½ cup custard and vanilla. Beat with rotary beater until blended. Cool. Pour into Gingersnap Crust. Chill until firm. When remaining custard begins to set, add rum. Beat egg whites until stiff but not dry. Gradually beat in remaining ½ cup granulated sugar. Fold in custard. Pour over chocolate mixture in pie. Chill until firm. Combine cream and confectioners' sugar. Put on pie with pasty tube, or spread on top. Shave remaining chocolate over cream. Chill before serving.

Gingersnap-Crumb Crust

Blend thoroughly 1¼ cups fine gingersnap crumbs and ¼ cup butter; press on bottom and sides of deep 9 inch piepan, using back of spoon. Bake in moderate oven, 350° F., for about 10 minutes. Chill.

APPLE BETTY

(Mrs. L. B. Duval, Nashville, Tenn.)

4 *Winesap apples (medium to large)*
4 *cups crumbled bread*
5 *tablespoons butter (melted)*
1⅓ *cups sugar*
1½ *teaspoons cinnamon*
salt, pinch
1 *cup water*

Mix crumbs and butter—mix sugar and cinnamon. Slice apples thin. In a greased casserole put layers of crumbs, apples, then sugar mixture, having layer of crumbs on top. Pour water over all and bake in a slow oven (300°-325°) until apples are done and crumbs brown (about 1 hour). Serve with cream. Serves eight.

QUICK COBBLER

(Mrs. J. E. Brundige, Winchester, Tenn.)

½ *cup sugar*
½ *cup flour*
½ *cup milk*
1 *teaspoon baking powder*
¼ *teaspoon salt*

Mix all, pour into a buttered casserole dish (deep). Add 2 cups sweetened fruit, fresh, frozen or canned.

Bake at 350° for 40 minutes.

Flavoring for cherries—almond
peaches—lemon
apples—cinnamon

CABINET PUDDING

(Mrs. Chas. A. Holt, Galveston, Texas)

1 *envelope gelatin (plain)*
1 *cup sherry*
8 *eggs*
1 *cup sugar (heaping)*
1 *cup pecans (chopped)*
1 *cup maraschino cherries (cut)*
whipped cream

Soak gelatin in sherry for 5 minutes. Beat yolks of eggs, add sugar gradually and beat until very light. Add to this the gelatin and sherry. Put in double boiler and cook until very thick, stirring constantly. Remove and cool. Then add the stiffly beaten egg whites, pecans and cherries.

Put in molds to jelly. Serve with whipped cream.

QUEEN'S PUDDING
(Mrs. Jules Daigle)

8 eggs
1 cup sugar
1 pint milk (or half and half evaporated milk)
8 slices bread
1 cocoanut (large, ground with the rind)
1 teaspoon vanilla
1 small jar tart jam

Beat eggs, add sugar. Soak bread in milk to which vanilla has been added and combine with the eggs and sugar. To this mixture add the cocoanut. Put in a greased baking dish and bake at 375° until firm. Remove from oven and chill slightly. Spread a thin layer of jam over the pudding.

Make a 2 egg boiled white frosting. (See icings and frostings) and spread on top of pudding. Bake at low temperature until slightly brown. Serves ten. Can be kept in refrigerator until desired.

CREME BRULEE
(Mrs. David Shepherd—Sewanee, Tenn.)

1 pint heavy cream
3 tablespoons sugar
4 egg yellows
1 scant teaspoon vanilla

Put cream in double boiler. When to boiling point, add egg yellows which have been whipped very light and mixed with sugar; stir constantly until thick and coats the spoon. Pour into individual pyrex custard cups, let cool for 3 hours or more—then spread brown sugar over the top and put in broiler under flame until sugar melts. Then cool and set in ice box until ready to serve. Serve with rich cream.

WINE JELLY
(Mrs. J. J. Shaffer)

1 package Lemon Jello
1 package Orange Jello
2 sticks cinnamon (2 inches)
1 pint water
1 pint sherry

Boil cinnamon in water, remove cinnamon and pour over Jello. When cool add sherry, put in ice-box to congeal. Serve with cream or blanc mange.

BLANC MANGE
(Mrs. J. J. Shaffer)

1 quart milk
1 envelope Knox Gelatin dissolved in a tablespoon of cold water
sugar to taste
2 tablespoons almond extract
2 teaspoons rose water

Let milk come to a boil, pour over the gelatine, cook about 3 minutes stirring constantly. Add flavoring, put into ice-box until it congeals.

CHOCOLATE FUDGE
(Mrs. Gibson Stevenson)

6 cups sugar
1 stick butter
1 teacup milk
3 tablespoons Hershey's Cocoa
1 jar marshmallow cream (large)
3 cups chopped pecans
1 teaspoon vanilla
1 teaspoon almond extract

Mix dry cocoa with sugar. Add butter and milk. Boil till forms soft ball in cold water (usually about 1 minute). Add marshmallow cream. Beat and add pecans. Beat. Pour into platters as soon as begins to harden.

FUDGE SQUARES
(Mrs. William Westerfield, Jr., New Orleans, La.)

1 cup sugar
¼ pound butter (1 stick)
1 egg
⅓ cup flour (sifted)
1½ squares bitter chocolate (melted)
1 teaspoon vanilla
salt, pinch
½ cup nuts (chopped)

Cream butter, add sugar gradually, beating until creamy. Beat in egg, melted chocolate and flour. Add vanilla and nuts.

Bake in greased pan at 325° for about 30 minutes. Cut in squares and serve topped with ice-cream or whipped cream.

THE BISHOP'S CAKE

(Mrs. Clarence R. Haden, Jr.)

Cake:

1¼ pounds dates, pitted, unchopped
2 cups boiling water
2 level teaspoons soda
½ cup butter
2 cups sugar
3 eggs, well beaten
3½ cups sifted cake flour
1½ cups nuts
vanilla and orange extract

Put dates in a pan and pour boiling water with soda over dates. Let stand until cool.

Cream butter well, add sugar, and cream together. Add well beaten eggs. Add alternately sifted cake flour with the date mixture. Add nuts. Use vanilla and orange extract. Bake in 3 layers and let cool thoroughly.

Icing:

3 cups sugar
1 cup rich milk
1 cup butter
1 cup sugar
1 teaspoon orange extract

Put 3 cups sugar and rich milk to boil. Add butter. Simmer, but do not boil. Bring above mixture to boil slowly while caramelizing 1 cup sugar in skillet. Slowly add sugar and stir. Boil to soft ball stage. Strain through a strainer and let cool. Beat until creamy and add orange extract.

HOGSHEAD CHEESE

(Mrs. T. B. Holcombe through Mrs. Claude Dansereau)

14 lbs. hocks
4 large red onions
bunch of celery (chopped)
salt
pepper
tabasco sauce
bunch of parsley (chopped)
bunch of oniontops (chopped)
2 heads garlic (chopped)
½ cup vinegar

Boil hocks 8 to 10 hours or until meat falls from bones. Add onions and celery. Boil and reduce, seasoning to taste, with salt, pepper and tabasco sauce. (Must be saltier than taste.) Skim grease off as it cooks. Remove bones. Add parsley, oniontops and garlic. Boil at least 30 minutes longer. Just before dishing up add vinegar. Dish up in pyrex or china, not metal. When congealed, wrap in wax paper and freeze.

CHEESECAKE

1 lb. Philadelphia cream cheese
3 eggs (firmer if an extra egg is used)
⅔ cup sugar
½ teaspoon almond flavor

Mix together in mixer until smooth. Pour in buttered pan and bake 25 min. at 350°. Take out and let cool 20 min.

LEMON CHEESE CAKE PIE

(Mrs. Leo Ledet through Mrs. A. J. Isacks)

(Graham cracker crumb shell)

3 3-oz. package cream cheese
2 tablespoons butter
½ cup sugar
1 whole egg
2 tablespoons flour
⅔ cup milk
¼ cup lemon juice
2 tablespoons grated lemon rind

Cream the cheese and butter, add sugar and whole egg. Mix well. Add flour, then milk

Stir in lemon juice and rind. Pour into shell. Sprinkle with crumb. Bake 35 minutes at 350° F. Chill and serve.

Extra good topped with cream.

RAW PEANUT CANDY

(Mrs. W. E. Thibodaux)

1 cup sugar
2 cups raw peanuts (with pink skin on)
½ cup white Karo syrup
½ cup water
1 heaping teaspoon soda

Put peanuts, sugar, water and syrup on to boil and stir all the time. When peanuts have popped well and mixture looks like taffy stir in cooking soda. Pour out on buttered dish. When cool take knife and turn over, let cool again, then break in pieces and put in air-tight jar.

SHRIMP BALLS

(Mrs. Claude Dansereau)

1 lb. shrimp
1 onion
1 stalk celery
¼ bell pepper
1½ slice bread
milk
1 yolk of egg
season to taste
½ cup water

Peel and grind shrimp, onions, celery, pepper. Soak bread in milk and press out. Add to ground mixture. Add egg and season. Roll like meat balls and fry in hot grease. Brown. Take out and add water. Let water boil. Put balls back and steam for 35 minutes with cover on.

CREPES

(Mrs. Claude Dansereau)

1 cup milk
1 egg
½ teaspoon salt
¾ cup flour

Beat egg first. Add milk then flour. Pour enough mixture from pitcher to make a thin pancake on a greased, flat skillet.

Serve rolled and buttered with syrup.

FRESH APPLE CAKE

(Mrs. Mayola McNeil through Mrs. Henry Matherne)

4 delicious apples
2 teaspoons soda
2 cups sugar
2 sticks butter
3 eggs
1 teaspoon vanilla
1 teaspoon rum flavoring
1 cup raisins
3 cups pecan meats (broken)
1 teaspoon nut meg
1 teaspoon cinnamon
1 teaspoon ground cloves
3 cups flour

Peel and cube apples, mix with soda and set aside. Cream butter and sugar. Add eggs and beat well. Stir in flavorings. Sift dry ingredients together. Add raisins and pecans, then combine with sugar and butter mixture. Lastly stir in apples. Bake at 250° - 275° for 2 hours in a greased and floured tube pan (large size)

GOLD CAKE

(Mrs. M. F. Houston through Mrs. Jules Daigle)

2 sticks margarine (or butter)
2 cups flour
2 cups sugar
6 eggs
1 teaspoon vanilla

Throw all ingredients together and beat in mixmaster, at moderate speed, for 12 minutes. Put into cold oven, turn to 350° and bake 1 hour.

PEPPER JELLY

(Mrs. W. R. Shuffield)

6½ cups sugar
¾ cup ground bell pepper, save juice
¼ cup ground red hot peppers
1½ cup cider vinegar
1 teaspoon salt
1 bottle certo

Mix all but certo. Bring to hard boil and boil 5 minutes. Cool 10 minutes, then add certo. Pour into jars. Stir when partially cool to keep pepper particles from settling to bottom of jars. Seal jars.

POUND CAKE

(Mrs. Charles Green)

1¾ cups sugar
2 sticks butter
2 cups flour
5 eggs
1 teaspoon vanilla

Cream butter, sugar and vanilla. Add flour and eggs alternately, being sure to add one egg last. Bake 1 hour in a buttered and floured tube pan at 300° F.

HAM LOAF

(Mrs. Emile A. Maier)

½ lb. fresh lean pork (or veal)
½ lb. smoked ham
(ground together, the above two)
1 egg
1 small onion chopped fine
⅓ cup cracker crumbs
½ cup milk
few grains salt and black pepper

Mix ingredients. Put in loaf pan shaping top with a fork. Bake 20 minutes in 350° oven. Then add following sauce.

½ cup brown sugar
½ teaspoon dry mustard
(Mix together the above two)
3 tablespoons vinegar
3 tablespoons water

Boil one minute. Pour sauce over meat loaf and bake an additional 30 minutes. Good either hot or cold. Serves 6.

TABLE OF CONTENTS

Page

BEVERAGES

Blackberry Cordial 3
Cafe Brulot 1
Cherry Bounce 3
Chocolate Milk 1
Cider Punch 2
Claret Punch 1
Claret Cup 111
Creole Dripped Coffee 1
Currant Ginger Punch 2
Dewberry Acid 3
Egg Nog (Cold) 1
Egg Nog (Hot) 1
Fruit Fizz 2
Fruit Punch 2
Ginger Cream 2
Gingerale Fruit Punch 2
Grapefruit Flip 3
Grapefruit Punch 2
Grapefruit Punch, Fresh 1
Grape Juice Shrub 2
Liqueur of Mandarines 3
Punch 2
Ramos Gin Fizz 3
Russian Tea 1
Sherry Cobbler 3
Sherry Flip 3
Tropical Cocktail 111
Wild Cherry Wine 3

CANAPES AND APPETIZERS

Anchovy Canapes 6
Appetizers 6
Artichoke Entree 6
Avocado Cocktail 4
Avocado Cocktail 111
Avocado and Grapefruit Cocktail 4
Broiled Sardines on Toast 4
Cantaloupe Cocktail 5
Cantaloupe and Watermellon Cocktail 5
Cheese Snacks 7
Cold Shrimp with Cocktails 4
Cocktail Oyster Patties 112
Crab Canape 112
Crab Cocktail 4
Crab Meat Canapes 5
Cream Cheese Canapes 6
Deviled Ham Canapes 4
Fresh Shrimp Canape on Tomatoes 6
Fresh Shrimp Cocktail 4
Lobster Cocktail 4
Lobster Entree 5
Onion Canapes 6
Paté de Fois Gras 7
Pickled Mushrooms for Hors D'Oeuvers 7
Rusk and Tomato Canapes 6
Sardine Canapes 6
Sardine Rolls 5
Shrimp Remoulade 5
Tomato and Avocado Cocktail 5
Tomato Cocktail 5
Tuna Fish Cocktail 5

Page

SOUPS

Artichoke Soup 3
Bean (or Dried Pea) Soup 9
Bouillon 8
Canadian Cheese and Beer Soup 113
Chicken Gumbo 11
Chicken Okra Gumbo 11
Corn Soup 11
Corn Soup with Shrimp 11
Crab Chowder 10
Crab Gumbo 10
Crab-Okra Gumbo 10
Crab Soup 9
Crab Soup 10
Crawfish Bisque 12
English Soup 11
Mock Turtle Soup 13
Mushroom Oyster Soup 8
Oyster Soup 12
Onion Soup, Au Gratin 8
Oyster Stew 13
Potato and Celery Soup 11
Soup Mergers 9
Split Pea Soup 8
Tomato Bisque 9
Tomato Bouillon 8
Turkey Bone Gumbo 13
Turtle Soup 12, 13
Vegetable Soup 12

FISH, OYSTERS, CRAB AND SHRIMP

Baked Fish 16
Baked Pompano 16
Baked Red Fish with Tomato Sauce 15
Broiled Soft-Shell Crabs 19
Broiled Tenderloin Trout 16
Crab Canape 112
Crab Louis 19
Crabmeat Patties 20
Crabmeat Remick 20
Creole Courtbouillon 16
Cocktail Oyster Patties 112
Cold Red Fish 21
Curried Shrimp 20
Deviled Oysters 19
Deviled Salmon 17
Fish Balls (or Croquettes) 16
Fish Courtbouillon 14
Fried Oysters 17
Fried Shrimp 20
Fried Soft-Shell Crabs 20
Hot Shrimp on Toast 21
Louisiana Crabmeat Supreme 112
Manhattan Shrimp 15
Oysters Brochette 19
Oyster Gumbo File 14
Oyster Omelet 17
Oyster Patties 17
Oyster Pie 18
Oysters Poulette 15
Oyster Ramequins 15
Oyster Rockefeller 18
Oysters St. Jacques 22
Pan-Broiled Oysters on Toast 18

Table of Contents (Continued)

Page

Fish, Oysters, Crab and Shrimp (Condt.)

Salmon Sauce Piquant 19
Scalloped Oysters 18
Shrimp a la Newburg 21
Shrimp Balls 21, 123
Shrimp Creole 22
Shrimp De Jean 113
Shrimp en Coquille 112
Shrimp Pie 16
Shrimp Polenta 14
Shrimp Stew a la Creole (or Shrimp Fricassee) 21
Spiced Oysters 18
Steamed Redfish with Brown Butter Sauce 22
Stuffed Baked Fish 17
Stuffed Crabs 20
Stuffed Crabs 22
Stuffed Oysters 19
Trout Amandine 112
Trout Marguery 22

EGGS AND ENTREES

Bacon Spaghetti 26
Baked Eggs 23
Baked Egg with Cheese Sauce 23
Baked Stuffed Eggs with Cheese Sauce 27
Banana Fritters 27
Benedict Style Poached Egg 113
Blushing Rennie 25
Brain Fritters 26
Cheese Balls 24
Cheese Delight 24
Cheese Fondue 25
Cheese Straws 113
Cheese Souffle 25
Cheese Straws 25
Cheese Omelet 113
Chicken or Oyster Spaghetti 26
Dreams 25
Egg Croquettes 23
Egg Nests 23
Egg Poached in Cheese Sauce 28
Eggs with Creole Sauce 25
Fluffy Omelet 23
Hot Stuffed Eggs 24
Huevos Rancheros (Ranch Eggs) 23
Jambalaya 23
Macaroni Mousse 27
Mexican Eggs 24
Mexican Rarebit 27
Never Fail Cheese Souffle 28
Oyster Jambalaya 26
Pizza Pie 114
Sardines with Cheese 25
Shirred Eggs 24
Shrimp Jambalaya 26
Spanish Omelet 24
Welsh Rarebit 27

MEATS AND POULTRY

Bacon Dressing 29
Baked and Broiled French Duck 114

Page

Meats and Poultry (Contd.)

Baked Turkey with Rice and Corn Bread Dressing 37
Barbecued Frankfurters 33
Barbecued Roast 38
Barbecued Short Ribs 115
Breaded Veal 30
Brisket Stew—Meal In One 40
Brown Roux 29
Butterbeans and Chicken 36
Calf Brains "a la Poulette" 39
Calf's Liver 38
Carrot Meat Loaf 39
Chicken-a-la-King 116
Chicken Baked With Milk 37
Chicken Chop Suey 36
Chicken in Cream 36
Chicken Fricassee 35
Chicken Loaf 35
Chicken Pie 35
Chicken Sauce Piquant 36
Chicken with Dumplings 35
Chili 38
Creamed Chicken and Bisquits 40
Croquettes 34
Curried Lamb 33
Daube Glacé 32, 33
Dressing 29
Dumplings 36
Fried Chicken 34
Grillades with Gravy 31
Ham Loaf 124
Hog Cheese (Adele) 123
How to Prepare Sweetbreads 37
Ice Box Meat Loaf 30
Left Over Lamb 33
Meat Ball Spaghetti 26
Meat Loaf 30, 115
Pot Roast (Beef Daube) 31
Pressed Veal 31
Quail on Toast 37
Ravioli 34
Raw Meat Hash 30
Roast Chicken 35
Roast Duck with Potato Dressing 37
Roux 29
San Gabriel Hash 29
Sauerbraten 115
Sausage Meat 32
Slum 32
Southern Fried Liver 38
Southern Stew 32
Spiced Tongue 39
Stuffed Baby Veal Pocket Roast 30
Stuffed Lamb Chops 33
Swedish Meat Balls 31
Sweetbreads with Bacon 37
Sweetbreads with Mushrooms 38
Swiss Steak 31
To Cook Virginia Ham 40
Tripe (Supper Menu for 12 Men) 39
Veal Loaf 30
Venison Roast 38
Vienna Schnitzel 114
Viande Marinee (Pickled Meat) 39
Virginia Brunswick Stew 32
Way To Treat Tough Steak 29

Table of Contents (Continued)

Page

VEGETABLES

Wild Duck With Turnips 37
Baked Bananas 43
Baked Stuffed Tomatoes 45
Banana or Apple Fritters 117
Bean Loaf 41
Boiled Cabbage 42
Boiled Rice 46
Broiled Tomatoes 45
Boutte Potatoes 44
Butterbeans 41
Candied Apples 117
Carrot Loaf 41
Cashaw 42
Cashaw, Baked 47, 116
Cauliflower au Gratin 42
Corn Chowder 42
Corn Fritters 42
Corn Meal Puffs 117
Corn Pudding 42
Cowpeas 43
Creamed Celery 42
Creamed Turnips 46
Creamed White Onions 47
Eggplant Souffle 43
Escalloped Cabbage 41
French Fried Onion Rings 45
Fried Apples 43
Fried Corn 47
Fried Eggplant 43
Fried Green Tomatoes 47
Green Beans 42
Harvard Beets 47
Hashed Brown Potatoes 44
Okra and Tomatoes 46
Ormoloo of Onions 45
Peppers Stuffed With Fresh Green Corn 45
Potatoes au Gratin 44
Potato Croquettes 44
Potato Souffle 44
Rice (Proper Method for Boiling) 46
Rice Casserole 117
Smothered Squash 47
Stewed Corn 116
String Beans 41
Stuffed Cabbage Rolls 116
Stuffed Eggplant 43
Summer Squash 46
Sweet Potatoes Carameled 45
Sweet Potato Pone 45
Sweet Potato Souffle 44
Sweet Potato with Lemon 47
Vegetable Hash 46
Vegetable Pears (Mirliton) 46
Virginia Fried Apples 47
White Beans 41

SALAD

Beet Salad 48
Black Cherry Salad 51
Bowl Salad 48
Carrot Nut Salad 49
Chicken Salad 49
Cinnamon Apples 50
Congealed Tomato Soup Salad 49

Page

Salad (Contd.)

Cranberry Mold 50
Cranberry Salad 51
Delicious Salad 48
Egg Salad 50
Frozen Fruit Salad 50
Fruit Salad 50
Gelatin Fruit Salad 51
Hot Potato Salad 48
Hot Slaw 48
Jellied Cabbage Salad 48
Jellied Chicken 49
Jellied Pineapple and Carrot Salad 51
Kentucky Salad 51
Pineapple Cheese Salad 51
Potato Salad 49
Shrimp Salad 49
Spaghetti Salad 51
Spring Salad 48
Stuffed Pickled Beets 48
Stuffed Prune Salad 51
Sweet Pickle and Nut Salad 49
Tomato Aspic 50

DRESSING AND SAUCES

Anchovy Dressing 52
Avoyelles Cocktail Sauce 53
Barbecue Sauce 54
Caper Sauce 111
Chili Con Queso 114
Chocolate Sauce for Cake 55
Chocolate Sauce for Ice Cream 55
Cooked Dressing for Fruit Salad 53
Cooked Salad Dressing 56
Dressing for Cold Slaw 112
Cream Cheese Dressing 52
Corn Bread Dressing 116
Dressing Variations 52
Egg Dressing 52
French Dressing 52
Hard Sauce 55
Hollandaise Sauce 54
Horseradish Sauce 111
Lemon Dressing 111
Lemon Sauce 55
Lemon Sauce for Cottage Pudding 56
Maitre d'Hotel Sauce 54
Mayonnaise 53
Mint Sauce 54
Oyster, Shrimp, or Crab Cocktail Sauce 53
Plum Pudding Sauce 55
Raisin Sauce for Ham Steaks 54
Ravigote Dressing 52
Roquefort Cheese Dressing 52
Rum Sauce 55
Salad Dressing 53
Sauce for Plum Pudding or Ginger Bread 55
Sherry Sauce 55
Shrimp Remoulade 56
Steak Sauce 54
Tartar Sauce 53
Tartar Sauce for Fish or Oysters 56
Thousand Island Dressing 53
Vegetable Sauce 54
Whiskey Sauce for Puddings 56

Table of Contents (Continued)

Page

Dressing and Sauces (Contd.)

White Sauce (For Croquettes and Cutlets) 55
White Sauce (Medium) 55
White Sauce (Thin) 54
Wild Rice Dressing 115

SANDWICHES

Avocado 57
Chicken Salad Sandwich Filling 58
Chicken Sandwich 58
Cinnamon Toast 58
Club Sandwiches 58
Cream Cheese Loaf 58
Five O'Clock Tea Sandwiches 57
Ginger and Orange Sandwiches 117
Grilled Cheese Sandwiches 57
Italian Sandwiches 57
Open Faced Sandwiches 57
Open Ham and Chicken Sandwiches 57
Pinwheel Sandwiches 57
Rolled Pickle 57
Sandwich Mixtures 58
Shrimp Sandwich 57
Toasted Cheese Sandwiches 57

HOT BREAD

Baking Powder Biscuits 59
Banana Bread 120
Batter Bread 61
Beaten Biscuits 59
Bread Batter Cakes 59
Brown Bread 62
Buckwheat Cakes 60
Coffee Cake 63
Coffee Cake 120
Cornmeal Sally Lunn 61
Crepes 124
Date and Bacon Muffins 61
Date Loaf 63
Griddle Cakes 60
Guild Waffles 60
Hush Puppies 117
"Hurry-Up" Yeast Rolls 65
Ice Box Rolls 65
Lost Bread 63
Lunch Rolls 64
Muffins 61
Mush Batter Cakes 60
Noodles 63
Nut Bread 62
Orange Rolls 65
Orange Tea Bisquits 59
Pain Perdu (Lost Bread) 64
Pan Cakes 59
Proportions of Flour, Soda and Baking Powder 59
Quick Sally Lunn 61
Ranch Corn Bread 62
Rice Pan Cakes 60
60 Minute Rolls 64
Sally Lunn 61
Soda Biscuits 59
Sour Milk Waffles 60

Page

Hot Bread (Contd.)

Southern Cinnamon Bread 64
Southern Corn Bread 62
Southern Waffles 60
Spider Bread 61
Spoon Bread 61, 62
Swedish Timbales 64
Tea Rings 63
Thin Cornmeal Batter Cakes 59
Whole Wheat Nut Bread 62

PIES

Apple Pie 66
Black-Bottom Pie 121
Butter Scotch Pie 66
Cherry Pie 66
Chocolate Sundae Pie 67
Chocolate Pie 67
Cocoanut Custard Pie 69
Cocoanut Pie 71
Condensed Milk Lemon Cream Pie 68
Custard Meringue Pie 89
Egg Nog Pie 67
Garden of Eden Pie 69
Graham Cracker Crust 66
Hot Water Pastry 66
Jiffy Lemon Pie 68
Lemon Cheesecake Pie 123
Lemon Chiffon Pie 68
Lemon Cream Pie 67
Lemon Pie 68
Martha Washington Pie 89
Mince Meat Pie Filling 70
Macaroon Pie 120
Mock Cherry Pie 69
Molasses Pie 70
Orange Pie 69
Peach Pie 120
Pecan Pie 70
Pie Crust 66
Pineapple Chiffon Pie 69
Puff Paste 66
Pumpkin Pie 70
Rhubarb Pie 70
Sour Cream Pie 69
Strawberry Chiffon Pie 68
Sweet Potato Pie 70
Sweet Potato Pie 71
Tennessee Chess Pie 71

CAKES AND COOKIES

Afternoon Tea Dainties 78
Angel Food Cake 72
Angel Food Cake 78
Apple Sauce Cake 72
Blackberry Jam Cake 72
Bishop's Cake 123
Boston Cream Cake 87
Brandy Balls 79
Brownies 79
Butter Fingers 79
Cheesecake 123
Chinese Chews 79
Chocolate Cake 119
Chocolate Cake (Butter Frosting) 72

Table of Contents (Continued)

Page

Cakes and Cookies (Contd.)

Chocolate Frosted Devil's Food 72
Cinnamon Cookies 79
Cocoanut Cake 73
Cocoanut Kisses 79
Cream Cake 73
Date and Pecan Cookies 79
Date Bars 73, 118
Date Cake 74
Date Crunches 79
Date Loaf Cake 119
Dayton Cake 77
Devil's Food Cake 73
Drop Doughnuts 78
Fresh Apple Cake 124
Fruit Cake 74
Fudge Cake 73
Gingerbread 75
Gold Cake 78, 124
Gold Cake with Chocolate Icing 118
Graham Cracker Cake 75
Graham Delight 117
Highland Dainties (Short Bread) 80
Ice Box Cookies 80
Ice Box Cookies 117
Ice Cream Wafers 80
Lazy-Daisy Cake 75
Lebkuchen 80
Lightning Cake 75
Long Island Soft Ginger Cake 75
Maillard's Little Chocolate Cakes 73
Marguerites 80
Milk Chocolate Cake 119
Molasses Cookies 119
Oatmeal Macaroons 80
Oatmeal Spice Cookies 81
Old Fashioned Tea Cakes 118
Orange Cream Cake 118
Orange Layer Cake 78
Old-Fashioned Pound Cake 76
Pecan Whipped Cream Cake 76
Pineapple Fluff Cake 76
Pound Cake 124
Rocks 81
Sherry Wine Cake 76
Sour Cream Cookies 81
Spicy Sponge Cake 77
Sponge Cake 76
Sugar Cookies 80
Sunshine Cake 77
Swedish Sprits 80
White Fruit Cake 74
White Cake 77
Whole Wheat Nut Wafers 118

ICING AND FILLINGS

All-Around Chocolate Frosting 83
Baked Frosting 82
Boiled Frosting 82
Butter Frostings and Variations 82
Caramel Icing 82
Cherry and Nut Icing 83
Chocolate Filling 83
Chocolate Icing 83
Cooked Icing for Cocoanut Cake 82
Cream Filling for Sponge Cake 82
Crullers 81

Page

Icing and Fillings (Contd.)

Date Drop Cookies 81
Fresh Strawberry Icing 84
Gingerbread Topping 121
Lemon Filling an Frostings 83
Lemon Jelly Fillings 83
Maple Frosting 84
Marshmallow Filling 84
Spiced Cranberry Sauce 104
Orange Date Filling 84
Orange Filling 84
Orange Icing 84
Pastel Frosting 84
Pet Milk Icing 83
Pineapple Filling 84
Quick, Easy Chocolate Frosting 120
Seven-Minute Icing 84
Fresh Peach Mousse 96

DESSERTS

Almond Ice Box Dessert 85
Ambrosia 85
Angel Charlotte Russe 85
Apple Betty 121
Apple Crisp 85
Apple Float 86
Apple Roll 86
Banana Puffs 86
Blackberry Dumplings 86
Blanc Mange 122
Bread Pudding 85
Butter Cake with Strawberry Sauce 87
Cabinet Pudding 121
Caramel Bananas 87
Charlotte Russe 87
Cheese Torte 88
Chocolate Ice Box Cake 88
Chocolate Ice-Box Dessert 93
Chocolate Pudding 88
Creme Brulee 122
Cup or Baked Custard 86
Custard Souffle 89
Date Loaf Pudding 89
Floating Island or Boiled Custard 86
Fresh Fruit Cobbler 89
Grape Pudding 89
Ice Box Cake 88
Lemon Cottage Pudding 90
Lemon Custard 90
Lemon Sauce 90
Lemon Sponge Cup 90
Marshmallow Caramel Pudding 90
Marshmallow Pudding 90
Old English Plum Pudding 91
Paradise Pudding 92
Peach Crisp 92
Pineapple Ice-Box Cake 93
Plum Pudding 91
Plum Pudding 92
Queen's Pudding 122
Quick Cobbler 121
Schaum Torte 93
Strawberry Bavarian Cream 87
Strawberry Ice Box Cake 120
Strawberry Meringue Cake 88
Strawberry Short Cake 92
Sunny South Pudding 92

Table of Contents (Continued)

Page

Desserts (Contd.)

Tapioca Pudding 90
Tipsy Cake 91
Trifle Pudding 91
Tutti Frutti 91
Upside-Down Cake 92
Wine Jelly 122

FROZEN DESSERTS

Angel Parfait 99
Biscuit Tortoni 98
Caramel Ice Cream 99
Chocolate Ice Cream 99
Chocolate-Iced Macaroon Mousse 95
Chocolate Marlow 96
Chocolate Parfait 96
Custard Ice Cream 99
Electrical Desserts 95
Frozen Chocolate Russe 96
Frozen Cream Cheese 94
Frozen Cream Cheese 98
Frozen Lemon Cream 97
Frozen Lemon Custard Pudding 96
Frozen Raspberries 96
Fruit Ice Cream 94
Ice Cream 94
Lemon Cream Sherbet 86
Lemon Ice Cream 94
Lime Jade 99
Macaroon Ice Cream 94
Maple Parfait 99
Maraschino Cherry Mousse 97
Mocha Cream 95
Orange Cream 95
Orange Ice Cream 94
Orange Mousse 97
Peanut Brittle Ice Cream 98
Peppermint Ice Cream 99
Philadelphia Ice Cream 95
Pineapple Layer Cream 97
Pineapple Marlow 97
Pineapple Mousse 98
Plain Parfait 98
Strawberry Frappe 94
Strawberry Marlow 98
Tea Frappe 94
Tutti-Frutti Dessert 97
Tutti-Frutti Ice Cream 94

CANDIES

Black Walnut Brittle 100
Candied Grapefruit Peel 102
Can't Fail Caramels 102
Chocolate Fudge 122
Chocolate Marshmallow Nut Fudge 100
Chocolate Nut Slices 103
Cocoanut Fudge 101
Cocoanut Pralines 103
Cream Peppermint Drops 102
Date Loaf 103
Divinity Fudge 101
French Fruit Fudge 101
Fondant 101
Fudge 101

Page

Candies (Contd.)

Fudge 103
Fudge Squares 122
Marshmallow Nut Fudge 101
Mexican Orange Pecan Candy 102
Peanut Brittle 100
Peanuts and Popcorn Balls 100
Pecan Candy 102
Pecan Kisses 103
Pecan Pralines 102
Pecan Pralines 103
Pineapple Fudge 101
Popcorn Balls 100
Raw Peanut Candy 123
Russian Taffy 103
Sugared Pecans 102
Sugared Pecans (Maple) 103

PRESERVES

Blackberry Jam 105
Blackberry Preserves 105
Brandied Peaches 106
Crab Apple Jelly 104
Cranberry Jelly 104
Cranberry Sauce 104
Dewberry Jelly 104
English Orange Marmalade 105
Fig Jelly 104
Fig Preserves 106
Golden Marmalade 105
Jellies (Standard Recipes) 104
Orange Marmalade (Quick Method) 105
Peach Preserves 106
Pear Marmalade with Crushed Pineapple 105
Pear Preserves 106
Pear Conserve 106
Pineapple Preserves 106
Plum Jelly 104
Quince Jelly 104
Strawberry Preserves 105

PICKLES

Bread and Butter Pickles 109
Carnton Pickles 107
Chicago Hot 108
Chili Sauce 108
Chow Chow 109
Chunk Pickles 107
Corn Relish 108
Dill Pickle 107
Easy Pickled Onions 107
Green Tomato Pickle 107
Ground Artichoke Pickle 109
Ice Water Pickles 108
Mustard Pickle 110
Pepper Hash 107
Pepper Jelly 124
Raw Tomato Relish 109
Spiced Pickle 109
Sweet Peach Pickle 108
Sweet Pickled Watermelon 110
Tomato Catsup 110
Vinegar 108

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Sunday

Dear Joni —

Sure hope you and Marc will enjoy making some of the foods listed in this Cook Book. Many of these recipes were brought from Arcadia. I have been handed down from generation to generation

The book is like an old or antique piece of furniture

Arlette was Fred's cousin She was a millionair — lived on a plantation. — I am happy this will remain in the family.

To me it is a great treasure because I cooked by it when Frank was living.

STAMP

Joni, I wish you and Marc the very best in our new year

Love you
Aunt Pat